

# THE NATIONAL PROVISIONER

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## A WEEK OF HEAVY MEAT IMPORTS.

Imports of foreign fresh beef into the port of New York during the past week were the heaviest in some time. They totaled 52,270 quarters of beef, compared to 48,874 quarters last week and nothing two weeks ago. Last week's plentiful arrivals were chiefly Australian beef intended for re-export to Europe, however, and should not be figured in local supplies.

This week's receipts to a large extent will be deflected for the same purpose. It must be remembered that the direct Argentine-British trade route is considered less safe from German attack than that up the coast to New York, and then across to London. For this reason much meat intended for the British market will come via New York, and will figure in the local statistics, but not in the local market.

This week's meat receipts included also 10,658 carcasses of mutton and lamb from South America and 4,000 cases of canned beef, the latter for re-export. There was also a large amount of meat cuts and by-products, including 5,153 bags of beef cuts and pieces, 6,349 bags and boxes of beef offal for sausage meat, etc., 3,161 casks of tallow and stearine, 4,169 bags of bones, hoofs, horns, etc., 4,035 bags of tankage and fertilizer material, and 1,469 bags and barrels of glue stock, all from Argentine slaughterhouses.

## A YEAR'S MEAT IMPORTS.

The first year of the new federal tariff which includes meats on the free list closed September 30. Preliminary government reports show that imports of meat and dairy products for this first twelve months under the new law increased from \$15,406,174 to \$47,704,598. Later detailed figures will show where the increase comes in. It will be chiefly in fresh beef imports, however.

## BEEF IN NEW YORK AND LONDON.

Imported beef averaged about 10 1/3 cents per pound wholesale in New York City last week, while recent London quotations show that South American chilled beef brought 14 cents, and even Australian frozen stuff sold for 13 1/2 cents. It is not surprising that foreign beef goes to the British markets at this time.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

## WAR PARALYZES AUSTRALIAN MEAT INDUSTRY All By-Products Markets Collapse and Meat Prices Go Up

(Special Correspondence of The National Provisioner.)

Brisbane, Queensland, October 7, 1914.

The war has naturally had a big effect on the meat industry in Australia. Up to the present it has been impossible to focus the position and form an opinion of the probable results as the struggle continues.

At the earliest stage the Imperial Government recognized the importance of reserving all meat supplies for imperial purposes. A request was made that steps should be taken—by legislative enactment, if necessary—to ensure the British Government having first call on meat available for export. This suggestion was directed in particular to this State of Queensland, as one of the largest meat, and especially beef, producers in the Australian Union.

The reply was very prompt. In a few days an emergency bill was passed which invested in the State Government title to all stock in the State. Similar legislation was passed in other States. This step was not necessarily intended to interfere with the ordinary channels of trade, but to ensure that if meat was required for the Imperial troops it should be secured with the least possible effort—the owners, of course, being remunerated at market rates.

The legislation also enabled the Government to control the destination of the meat, as without permission it cannot be exported; and no export is allowed unless the Government is assured that the destination of the meat is not to an enemy's country.

These steps in themselves were sufficient to interfere with the ordinary trade flow, and though the United States was not at war with the British Empire, yet the need to conserve all supplies made it impossible for the growing trade with the United States to be maintained, much less increased.

There was the further and equally important element, that few trade steamers were available. Every steamer with refrigerated space—and some without—was secured for transport purposes, and while some of these vessels were available for the carriage of refrigerated cargo, it must be consigned to British ports and be subject to the delays and diversions entailed in the transport of a large body of troops.

### Export Trade at a Standstill.

Another disturbing factor to trade was the demand set up as the result of patriotic funds. Much money has been freely given to

various funds for the purpose of sending food-stuffs for the benefit of people in the United Kingdom and Belgium. On top of this the season has been somewhat dry in parts of Australia, while even under ordinary circumstances this is the off-season for fat cattle. All these things combine to put export trade out of possibility at the present time. How long it will be before it can be resumed it is impossible to guess.

Last month, before the full effect of the war had been felt, Australia exported 136,000 carcasses of mutton, 132,000 quarters of beef and 33,000 carcasses of lamb. Great Britain took 125,000 sheep, 31,000 lambs and 86,400 quarters of beef. In New South Wales this month some good lines of lambs and sheep have been put through, but in Victoria the number is not so great. In South Australia the conditions are bad, and there is no export. In Queensland the season has been more favorable for sheep, but the cattle are not in prime condition at this time of the year, and the roads are not open for cattle to travel from the Northern Territory, whence they are moved overland hundreds of miles to the Eastern States.

In this connection an agitation has been developed to permit the export of briskets. On account of the discovery of worm nests in the briskets some years ago, attention having been directed to the subject in England, the briskets were removed from all export carcasses. It is now suggested that the restriction on the export of this part of the carcass should be removed. This part is allowed to go into local consumption, and it is claimed that while poor cattle are being slaughtered for export, hundreds of tons of good meat are being boiled down for fertilizer and tallow.

### An Opening for the Hide Trade.

One of the most severe effects of the war has been the collapse of the markets for hides and skins. These have been almost entirely discontinued. Thousands of hides and skins are usually exported weekly from Australia to other countries to be manufactured into leather and imported to the Commonwealth again as boots, leather and other goods. The disturbance of the market is directing attention to the need to encourage more tanneries in Australia, and no doubt that will be the effect.

I direct the attention of American trade to this point, in the hope that they may be

able to step in and so secure some of this business. I do so without a full knowledge of the tariff and other conditions on your side. But it appears to me to be an opportunity of securing large supplies of both hides and skins to be manufactured into goods and returned to Australia again as manufactured articles.

Indeed, it is the opinion of most people in Australia that your country stands a great chance of securing a large amount of trade that hitherto went to Germany—I mean other than meat industry lines. I know, for instance, that the ordinary supply of zinc plates for illustrating has been cut off, and that most newspaper proprietors are looking to America to make good this deficiency. This is one small line; there are literally thousands of others.

Australia is too young a country to have developed the technical industries sufficiently to enable her to meet an emergency like this. American boots, to quote an instance in point, have always been held in high esteem in the Commonwealth, though of late years the high tariff and the great improvement in the mechanical skill of Australian workers have helped to conserve a large part of the trade for local firms.

#### Cattle and Meat Higher Than Ever.

Notwithstanding the decreased prices for by-products the prices of cattle are maintained in a remarkable way, and meat is higher than ever. One reason given for this is that the butchers have had to put on to the price meat what they are losing on by-products.

The prices of meat are subject to the action

of a board, which was appointed to ensure that the public should not be subjected to extreme prices at a time of panic. This matter is being investigated by the board appointed. All the evidence goes to show that the retail meat trade is barely making a living. If that is so, it is hard to understand what they were doing some years ago, when prices for meat were scarcely half what they are now.

The other day a housewife went to one of the larger shops in Brisbane and was asked to pay 9d. for a pound of steak. I can remember when it would have been secured for 4d. or 5d. So it is all around. I notice that in New Zealand also the prices have gone up with a jump.

A steamer left here early in August with 40,000 quarters of beef for New York and Boston. A second steamer later loaded 34,000 quarters for the same ports, but under the regulations adopted she was detained for use as a transport.

#### State of the Industry in New Zealand.

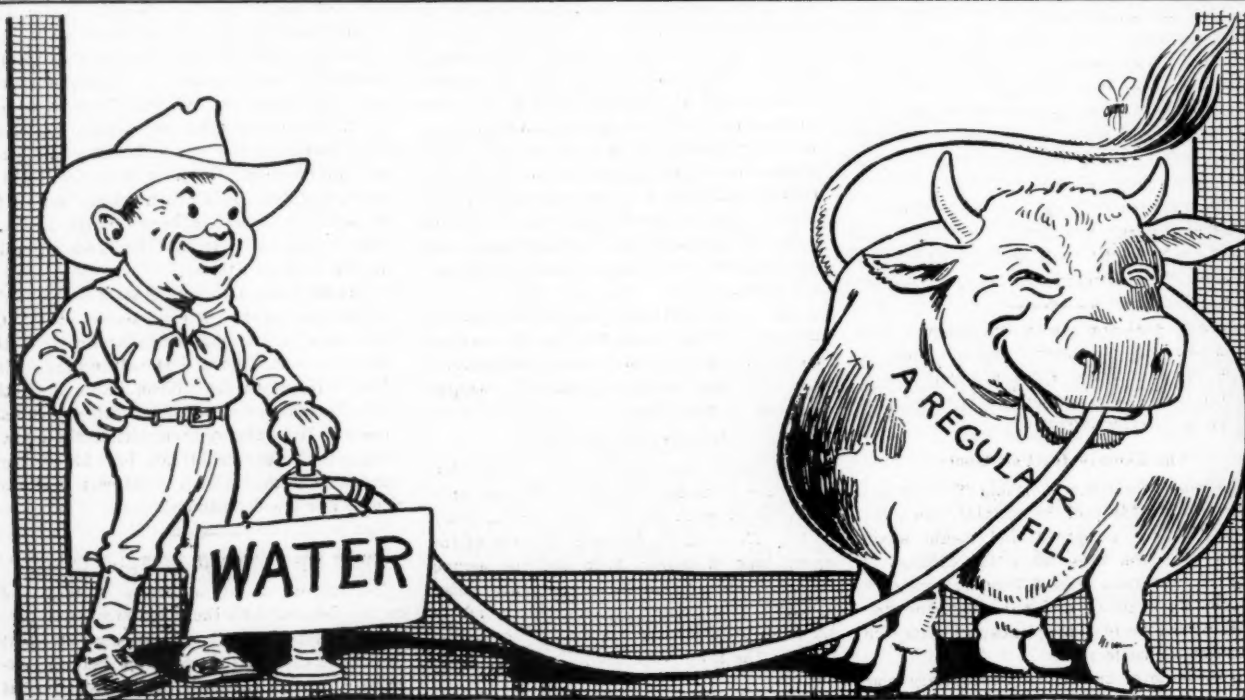
A suggestion has been made in New Zealand that some of the freezing works should be reopened to meet the demand for frozen meat, and this has been done. In view of the large amount of wether mutton available, a proposal was made to the Government that much of it should be secured for killing so that the army could be supplied at a much lower rate than the meat could be secured in England. It is thought unlikely that the New Zealand Government will take any action, unless approached by the Imperial Government, which secured large supplies of meat in London.

There were a number of proposals for the erection of new freezing works in New Zealand, but the war will probably slow up the maturing of some of these. The Otaihape Company, however, will proceed with the erection of their works at Winiata, on the North Island trunk line, where power will be available to kill 1,000 sheep a day. The Oroua and West Coast Company is arranging to erect works in the Fielding district.

The Wellington Meat Export Company, New Zealand, reported a "lean" year at the recent annual meeting; but out of the reserve laid by in fat years the directors recommended the payment of a dividend. It was said that the reduced profit on the year's working was mainly due to the high prices that had to be paid for livestock, "such prices having been forced up by speculative competition largely induced by expectation of much enhanced selling values from the opening of American (and possibly continental) ports to foreign meats, coupled with the very general opinion that the world's meat supply has become less than the demand. These expectations have not been realized."

The directors paid an interim dividend of 4 per cent. on December 31 last, and a further 4 per cent. for the half year ended June 30 last. It is not clear whether these are at the rate of 4 per cent. per annum, or for each half year.

[EDITOR'S NOTE.—This is the eighteenth in a series of articles from The National Provisioner's special correspondent in Australia, which country is the latest to be considered as a possible source of meat supplies for the United States. Since the indications have strengthened that Argentina would be unable to meet all demands of Europe and this country, Australia has been turned to as a possible solution of the problem. The National Provisioner's representative there will endeavor to keep the trade posted.]



### What Is the Meaning of This Picture?

The above illustration is a partial reproduction of an advertisement appearing in a Western livestock newspaper. The name of the advertiser has been eliminated in the reproduction, for obvious reasons. What is the meaning of the picture? The trade can answer at once, but we shall bar the trade from this guessing competition.

The National Provisioner offers a suitable prize, however, to any meat consumer—newspaper editors and political agitators especially invited—who will explain the meaning of this picture. The prizes are offered in the hope that the study necessary to an answer will afford much needed enlightenment for those to whom the invitation is extended to enter this contest. Come, gentlemen, what's the answer?



# HANDLING PACKING HOUSE PRODUCTS

## Points for Small Packers on Treating By-Products

By George E. Dyck.

[EDITOR'S NOTE.—This is the eighth of a series of articles on the systematic treatment of packing-house by-products which have been appearing in the columns of *The National Provisioner* from time to time. The plan is to take up by-products of the meat industry from the beginning to the end of the meat-producing process, and to show the smaller packer, especially, how they may be systematically handled and economically utilized.  
Articles already published have treated of the handling of stockyards offal, blood and fertilizer materials, and fats.]

### Cooking of the Tanks.

The butter stock tank cooks from 7 to 8 hours; No. 1 tallow tank, 7 hours; lard tank, from 5 to 8 hours, according to the load and to the nature of the material in the tank. As a general rule the tanks are filled to two-thirds to three-quarters of their capacity, the material is covered with cold water, and this water is changed a few times before cooking begins. The steam is turned on very gradually until the contents are boiling, which is recognizable by the steam escaping from the small pet cock at the top cone of the tank.

It requires about from two to two and one-half hours before this point is reached. The blow-off valve is then opened for from 10 to 15 minutes, in order to allow the gases which shall have formed at the top of the tank to escape. This accomplished, the valve is closed and the time of the beginning of the cooking is noted and marked on a blackboard provided for that purpose. The tank is cooked for a sufficient length of time, according to the figures given.

The pressure applied to the various tanks differs according to the material in the tank. It may be stated that as a general rule from 30 to 40 pounds of steam pressure are usually applied, and that the lower the pressure the longer time must be given for the cooking. A high pressure on the lard tanks imparts to the lard a peculiar flavor, which is desirable in some localities, while a more neutral flavor is preferred in others.

When the material has not been uniformly distributed during the loading of the tank so-called "cold spots" will appear during the cooking. These spots are discovered by feeling the tank at frequent intervals, when the low temperature at such spots will indicate that the steam has not reached the material at those points. These spots are very detrimental to the fats, entailing a loss and producing an inferior product.

### The Remedy for Cold Spots.

The remedy consists in closing off the steam entirely until the tank has settled, when the exhaust valve is opened and steam again turned into the tank while the exhaust is open. In obstinate cases it becomes necessary to open the manhole and re-arrange the material by means of a long stick, applying the steam at the same time.

In either case this is an unnecessary loss of several hours of time, and can be avoided when proper care is taken during the loading of the tank. Moreover, it is the experience of every tank man that an interruption of the cooking or an uneven pressure of steam during the cooking produces inferior fats.

The pet cock is left wide open during the cooking, and must be watched at frequent intervals in order to detect the "flushing" of the tank. A flushing indicates that the tank

was overloaded in the first place, or that the heat and pressure are excessive.

With fresh and clean material the flushing occurs but rarely; it is frequent, however, with the No. 2 tallow, and especially so with the offal tanks. When the flushing is bad the steam is turned off and the tank allowed to settle. When this is accomplished some water is drawn off from the bottom and the cooking continued. The exit of the exhaust pipe on the roof will tell the tale when flushing has occurred.

### Taking the Pressure Off the Tank.

When the cooking has proceeded to the required point and the tank is finished, the steam is shut off entirely and a few minutes are allowed before the blow-off valve is opened. This opening must be done very carefully and gradually. It frequently happens that the tank will start "rolling"; that is to say, the contents will begin a heavy agitation, due to the too sudden escape of the steam.

This rolling must be avoided, for the reason that such an agitation of the entire contents results in a loss of fat from the fact that an emulsion is formed, which is facilitated by the glue and "stick" material in the tank. When emulsion has formed, that portion of the fat which has entered into the emulsion is lost and cannot be recovered by ordinary means. A "stick" high in fat will prove this contention.

If the tank shows a tendency to roll the exhaust valve is closed immediately, and a few minutes more are allowed for settling, when the operation is started over again. After most of the pressure has left the tank there is little fear for rolling, and the valve may now be opened to its capacity.

When all of the pressure is off the tank, which is shown on the gauge, the tank-head is loosened and removed, and from 10 to 15 pounds of common salt are sprinkled over the surface of the fat, which can be seen floating in the tank. This sprinkling of salt facilitates the settling of the solid material, and carries down with it also the various "floaters," which do not easily settle otherwise. The final settling of the tank requires from two to three hours.

### Drawing Off the Fat.

Next comes the drawing off of the fat. There are generally three draw-off cocks on a tank. Begin with the top cock, the fat being on top. Draw off the fat until the level of the upper cock is passed, then use the second cock, and so on to the bottom, or until water appears. If no water appears add enough to the tank to raise the remaining grease to the level of the lower cock and allow it to drain out.

Tallows and lards are run into a receiver through a strainer of fine wire cloth. The receiver is a galvanized iron vessel about three feet in diameter by four feet deep, and is provided with a vertical partition of the same material, the latter reaching to the bottom of the receiver, but not to the top, in which manner an overflow is effected.

The fat flows into the first compartment, filling the same to the height of the partition,

when it overflows into the second compartment, whence it flows through a spout into the storage vat or large receiver for settling and drying. The grease is drawn directly into the storage tank, where a steam coil is provided for the drying.

The lard in the cooler is heated to about 160 degs. Fahr. for several hours, when it is withdrawn into another cooler, where a spray of hot water is applied in order to facilitate the further settling of the impurities. Here again a temperature of 160 degs. Fahr. is maintained. When the water and the impurities have settled, the latter are withdrawn from the bottom, when the lard is ready for further treatment or for shipment. The sprinkling with water is sometimes omitted, but it appears to be of advantage to apply this additional safeguard.

[The ninth in this series of articles on "Handling Packinghouse Products," will deal further with the rendering of lard and tallows of various grades. It will appear in an early issue of *The National Provisioner*.]

### BRITISH MEAT IMPORTS.

Official reports of imports of meats into Great Britain for the first nine months of 1914 show a decrease in beef and mutton, but an increase in bacon and fresh pork. This period covers but a short period of the beginning of the war.

Imports of beef into Great Britain for the nine months totaled 692,590,900 lbs., compared to 699,615,900 lbs. for the same time in 1913, 590,605,900 lbs. for the like period of 1912, and 555,382,400 lbs. for the nine months of 1911. Of this 1914 aggregate 481,100,800 lbs. came from Argentina, 113,666,400 lbs. from Australia, 60,071,500 lbs. from Uruguay, 37,093,900 lbs. from New Zealand, and only 242,900 lbs. from the United States.

Mutton imports for the nine months totaled 422,026,400 lbs., compared to 428,643,300 lbs. for a like time in 1913, 423,839,800 lbs. in the same time in 1912, and 442,142,800 lbs. for a similar period of 1911. Of this mutton New Zealand provided 210,252,700 lbs., Australia 95,022,700 lbs., Argentina 89,335,200 lbs., and the United States nothing.

Bacon imports totaled 379,578,100 lbs. for the first nine months of 1914, compared to 363,190,000 lbs. for a like period of 1913, 361,978,400 lbs. for the same time in 1912, and 363,672,600 lbs. for the same time in 1911. Of this bacon the United States furnished 112,196,900 lbs., against 199,634,700 lbs. from little Denmark. Fresh pork imports totaled 57,464,900 lbs., chiefly from the Netherlands, compared to but 28,145,100 lbs. for a like period last year. The big increase was entirely from the Netherlands.

### FOOT AND MOUTH DISEASE SCARE.

The report of an outbreak of foot and mouth disease in northern Indiana and southern Michigan aroused wide interest in meat packing circles last week. The federal government acted instantly and with utmost severity. It sent 25 of its best experts into the field at once and put an iron quarantine ring about the suspected territory. Affected herds were slaughtered and destroyed at once and all suspects quarantined. Even the sale of the meat in that section was forbidden. Further official reports will show the steps taken to safeguard the industry. Indications are that the outbreak will be effectually suppressed.

# PRACTICAL POINTS FOR THE TRADE

## ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

## TANK VALUE OF HOG PLUCKS.

An Eastern slaughterer asks this question:  
Editor The National Provisioner:  
What are hog plucks worth tanked?

Hog plucks have not much tank value. A test of 300 plucks from medium hogs, weighing 1,563 pounds, resulted as follows: Grease, 51 pounds, or 3.26 per cent.; pressed (not dry) tankage, 493 pounds, or 31.54 per cent.; balance, 65.20 per cent. loss practically. This shows roughly about 1½ cents per pluck, not counting labor, steam, etc.

## CURING CORNED BEEF.

An English subscriber asks this question:  
Editor The National Provisioner:

Could you give us full details of the way in which corned beef is manufactured under the hot brine process? We are given to understand that the meat is first boiled in cold water and then placed in the hot brine and dealt with before canning.

We understand this process has been variously tried in the past twenty-five years, and in each case abandoned as totally unsatisfactory in every respect. All "corned" beef is cured in about twenty-five days in a 70 degree pickle. The meat is boned and all surplus fat trimmed off before putting into pickle. When cured it is parboiled, drained and again trimmed free of any fat, bone, skin and gristle remaining. The processing is conducted in the regular way.

"Boiled" or "roast" meats are put up fresh—not cured at all—and into each six-pound can about 3 ounces of a pickle of pumping strength, made of salt, saltpeter and sugar, is put. This is the only instance of pickle used in canning that we are aware of. Should we find anything further in this connection we shall be pleased to advise you.

## TRADE NAMES FOR FAT COMPOUNDS.

A foreign reader asks this question:

Editor The National Provisioner:

What are "vegetole," "cottolene," etc.?

The trade names of compounds—such as "vegetole," "cottolene," etc.—suggest the composition of the article; that is, vegetable oils, largely compounds, consisting of cottonseed oils principally. "Cottosuet" for instance, would suggest cottonseed oil and beef fats. These names are coined by different concerns to give the product a personality, as it were, at the same time suggestive of the components of the article.

Fat compounds may be anything edible mixed together that will amalgamate satisfactorily and contain the necessary "body" or titre when finished.

## STANDARD SCALES OF TEMPERATURE.

It goes without saying that nothing is more important to the successful operation of a refrigerating or freezing plant than the maintenance of uniform temperatures at given points in the system. The engineer who has reliable thermometers for this work and uses them faithfully is the one who gets results, provided he does not fail to make the proper deductions and to act intelligently upon them, says Refrigerating World.

Much confusion, however, arises in the minds of some operating men who are readers of technical magazines over the various systems of thermometer reading in force here and abroad. When his studies are confined to American periodicals and American material there is practically no difficulty, since the Fahrenheit scale is generally used. Others are well posted on Centigrade and Reaumur scales, but some well informed men have occasioned surprise by their inability to "think" Centigrade or Reaumur into Fahrenheit, or even to reckon it on paper.

For instance, how many operating men, working with Fahrenheit recorders, could, upon learning that a temperature of —5 degs. C. or —4 degs. R. is advisable for a certain purpose, immediately put the information to the test? How many would call at 23 degs. F., and how many would "guess" it was something else?

In "Cold," Madison Cooper gives a simple table, as follows, for the conversion of temperature scales; which is more easily remembered than a long discussion:

C to F—Multiply by 9, divided by 5, and add 32.

R to F—Multiply by 9, divided by 4, and add 32.

C to R—Multiply by 4, divide by 5.

R to C—Multiply by 5, divide by 4.

F to R—Subtract 32, multiply by 4 and divide by 9.

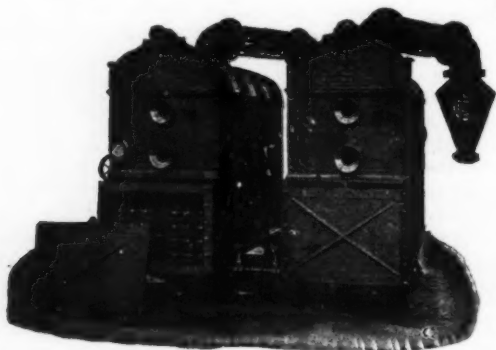
F to C—Subtract 32, multiply by 5 and divide by 9.

Thus —5 degs. C. multiplied by 9 equals —45. This divided by 5 equals —9, which, with the addition of a positive 32, gives as the result 23 degs. F.

On the Fahrenheit thermometer the freezing point is 32 degs. above zero, while with Centigrade the freezing point is zero. The degree on the Fahrenheit instrument is smaller than the Centigrade, the boiling point of water being represented by 212 degs. on the former and 100 degs. on the latter. On the Centigrade thermometer the difference between the freezing and boiling points is 100 degs., while on the Fahrenheit thermometer it is 180 degs. A Fahrenheit degree is only five-ninths of a Centigrade degree. Thus at the freezing point of mercury the scales are nearly uniform. C. and F. showing —40 degs. and R. —32 degs.

## FEDERAL COLD STORAGE BOGIE.

It is reported from Washington that the McKellar cold storage bill is to be resurrected at the next session of Congress to provide ammunition for politicians. The McKellar bill to provide for the regulation of cold storage of food products will be given a hearing before the House Interstate Commerce Committee on December 10, according to Representative Cullop of Indiana, Chairman of the sub-committee in charge of the measure. Mr. Cullop said the committee purposed to hear all witnesses who wish to testify, and expressed the belief that some sort of a measure would be enacted into law by the end of the next session of Congress.



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## THE FACT OF THE MATTER

"Packers Accused of Meat Frauds," was the typically sensational headline in a New York newspaper this week, accompanying an alleged statement by Commissioner of Weights and Measures Hartigan of New York City that packers had been charging meat prices for paper and burlap. The meat trade is tired of denying this ancient falsehood. The federal government has made its regulations concerning wrapped meats and the trade is complying with them. Various States have taken the same attitude. New York State alone refuses to fall in line, and the matter in this State is not yet settled. Meanwhile packers complying with the federal and other State laws are accused in New York of "fraud." That is all there is to the sensational newspaper stories.

## CONSERVING MEAT SUPPLY

In the midst of the agitation against high meat prices and in favor of a reduction of the meat diet it might be well for us to remember that the United States is now losing annually more than two hundred million dollars a year through livestock diseases which are preventable. The government experts have ascertained this to be a fact, and recommendations have been made toward prevention methods.

But we go on crying for more livestock, or for meat substitutes in the diet, while we continue to let a tremendous percentage of our meat supply die on the farms from diseases which could be prevented if livestock raisers would act in their own interest as well as in the interest of the consuming public. It goes without saying that if this loss could be reduced the inevitable effect of the resulting enormous increase in supplies would be cheaper meats.

New York newspapers recently printed a rosy tale of eight million beef cattle in the State of Texas waiting to be slaughtered and shipped to the New York market, and a New York City official lent his name to a positive assertion that a farmers' co-operative slaughtering enterprise was to be established to put these eight million cattle on the New York beef market. Such talk as this the trade knows to be moonshine pure and simple, but the newspapers throughout the East copied it widely and a large percentage of the public believes what it reads in its favorite newspapers.

Does any sane business man suppose that if there were eight million beef cattle in Texas ready for market they would not have been snapped up by packers who have had to rake and scrape the country for material to keep their plants running? Are the owners of these mythical Texas herds blind to the record prices commanded in the livestock markets at this time? The suggested co-operative packing enterprise to market them "at lower prices" will amuse those who know the difference between operating costs and profits in a modern packinghouse which can market all by-products and one of these crude co-operative slaughtering enterprises. Such stuff as this keeps the public mind in a fog on the meat question. As has been said, instead of chasing after moonshine like this, if there could be sufficient public sentiment aroused to enforce steps to put a stop to the enormous waste due to livestock disease, the remedy for high meat prices would come much more easily.

In a recent issue of The National Provisioner a well-known Canadian livestock expert made a striking suggestion when he asked, in discussing hog production, what would be the effect on the meat supply of the country if two or three pigs in each litter

bred by farmers were saved from death by improved sanitation methods on the farm. Multiply the enormous number of litters bred each year by these two or three pigs which inevitably fall victims to disease before they get beyond the pig stage, and you will grasp the magnitude of the saving which might be made in our meat resources.

Simple sanitary precautions on the farm will do more to remedy the meat difficulties of the consumer than columns of newspaper denunciation of the meat trade, or pages of moonshine theories about "short-cut" marketing schemes.

## ELIMINATING THE MIDDLEMEN

We do not hear quite so much lately about reforming the methods of commerce to reduce the cost of living. The fad has died down somewhat as its novelty wears away. One of the reform measures which was allowed to languish after it had served the purpose of advertising its sponsor was the bill of Congressman Ruple to abolish the middleman.

The introducer of the bill declared that commission men and agents handling food products cost the consumer \$900,000,000 annually. It was his idea that the middleman should be abolished and this \$900,000,000 saved. How he was to accomplish his purpose was not stated. The absurdity of such a proposal was self-evident, and the bill received little attention.

Reading of it in the columns of The National Provisioner stirred an Italian reader to reply. This man, signing himself "A Genoese Middleman," declares the middleman to be the real creator of trade. The producer has all he can do at home, without taking time to find and cultivate markets for his products. The cost of the middleman as figured by this legislator represents not extravagance, but a great volume of trade worked up through the intelligence and activity of the middleman. It would be absurd to pretend that the middleman's legitimate commissions should go into the pocket of the producer.

In trade and industry every subsidiary institution is a middleman, says our correspondent. In Europe the peasant is the middleman of the farmer; should the peasant's profit be eliminated? The workingman is the middleman for the manufacturer; the insurance company is a middleman; the transportation company is a middleman.

By such a line of reasoning as that of the Congressman you come to the absurd conclusion that a man ought to manufacture his own shoes, so the shoemaker should not "gouge" a profit out of him; make his own clothes, to eliminate the wasteful tailor; buy the building in which his office is located, to save rent; buy a railroad to carry him about, so as to avoid wasteful transportation costs! Serious comment is difficult!

## TRADE GLEANINGS

John T. Pray contemplates building an abattoir at Rock Hill, S. C.

An abattoir to cost about \$10,000 will be built at Lock Haven, Pa., by F. Winner.

George Haas will open a butchering establishment at Fritztown, Pa., for slaughtering hogs.

Plans have been completed for the erection of a fertilizer plant at Curtis Bay, Md., by the Atlantic Fertilizer Company.

The Hubbard Fertilizer Company, Baltimore, Md., will rebuild a portion of their plant and warehouse in Canton, which was recently burned.

The Porterfield Cattle Company, Kansas City, Mo., has been incorporated with a capital stock of \$25,000 by Carl E. Porterfield, Henry Sloan and R. J. Flick.

The Granite City Soap Co., Newburgh, N. Y., has been incorporated with a capital stock of \$150,000, by Horace W. Durgin, James A. P. Ramsdell and Robert H. Hibbard.

The George E. Conley Co., wholesale dealers in fish at 467 Front street, New York, N. Y., has filed schedules in bankruptcy, showing liabilities of \$30,639 and assets of \$6,167.

Attorneys W. Stuart Symington and Redmond C. Stewart were appointed receivers for the Jenkins Provision Company, pork packers at 813 and 815 North Castle street, Baltimore, Md.

The Cotton States Seed & Fertilizer Co., Macon, Ga., of which W. M. Hutchinson is president, opened its new oil mill last week. The new mill cost more than \$100,000, and the entire plant, including fertilizer factory, has cost \$300,000.

Henry Neuhoft, president of the Nashville Abattoir & Packing Co., of Nashville, Tenn., appeared before the city council of Macon, Ga., and offered to build an abattoir and cold storage plant, which would cost \$25,000, provided the city would co-operate with him.

### MEAT SITUATION IN GERMANY.

Reports conflict as to the meat situation in Germany. The Social Demokraten reports a serious increase of unemployment in Berlin and elsewhere in Germany. People in Berlin are already fighting to buy third quality meat, which is sold proportionately cheap.

Lines are formed at midnight before the shops, which do not open until eight o'clock in the morning. Poor people sacrifice their night's rest, encamping on the pavement in the freezing night air. Ultimately they have to take whatever meat is given them and pay 6d. to 7d. a pound for it.

On the other hand many German newspapers are particularly anxious to make it appear that there is no lack of meat in the country. At a public meeting held in Berlin it was stated that at the request of the government the German agriculturists had devoted their especial attention to pig breeding, with the result that, at the present time, there is a very large supply of pigs on the market.

In adopting this measure two purposes, it is pointed out in the Berlin newspapers, are served. In the first place agriculturists are relieved of their surplus stock at good prices, and, in the second place, by feeding the army mainly on pork the necessity is avoided of having to reduce the valuable, but smaller stock of cattle. Count von Schwerin-Löwitz, president of the German Agricultural Council and of the Lower House of the Prussian Diet, declared that German landowners are in a position to supply all the meat and corn needed by the army and the people.

### ACTUAL FOOD WEIGHT REQUIRED.

The Department of Agriculture, in the service and regulatory announcements of the Bureau of Chemistry, has issued a ruling that where fish, olives, or tomatoes are packed in brine, the label should state the net weight of the actual food exclusive of the brine. In the case of tomatoes packed whole in brine the label should be such as to distinguish them from ordinary canned tomatoes.

### HODGKINSON LEAVES ARMOUR.

It is reported from London that Isaac M. Hodgkinson, long a prominent member of the Armour staff in London, has retired to devote himself to farming in the county of Surrey. He has been a director of the Armour organization in England since its formation, and is known in almost every livestock market in the world.

### PREVENTING WASTE OF FOOD.

The loss suffered last fall by many poultry dealers through a market overloaded in unseasonable weather has led the Department of Agriculture to warn against a repetition of the costly experience. Financial disaster is said to have overtaken some dealers through the destruction by health authorities of tainted fowls. With Thanksgiving looming in the near distance, and with an extraordinary mildness which has kept gardens in vegetable-bearing as far north as Chicago, the warning will doubtless be heeded.

Blame for the loss last year is placed by the department "on the man who killed, picked, chilled and packed the poultry and sent it to market." It is quite likely that in most cases all these operations were performed in a conventional normal manner. In view of the eccentricities of season and demand it is probable that these methods need revision. Assuredly it will be little less than criminal to allow a pound of food to go to waste this fall.—Chicago Breeders' Gazette.

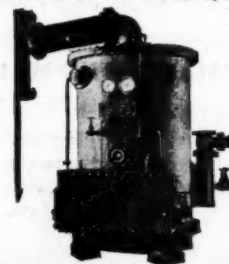
### WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market, and it costs less than the old binder, too! It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

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# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Values Steady—Trading Moderate—Hog Movement Increasing—Quality Maintained—Exports Large—Stocks Decreasing.**

The fluctuation of values for hog products the past week has been quite limited, with narrow movements up and down. There has been an absence of decided change either way, and a paucity of news bearing on the situation. The demand has been, as shown by the clearances, much better for export, and the exports of lard last week were the heaviest for many weeks, aggregating 15,880,000 lbs., largely for Denmark. There were quite large shipments for France, and moderate shipments for England.

These heavy shipments reflect a certain amount of straightening out of conditions as to moving supplies abroad. The fact that the north of Europe is taking such large quantities of produce, particularly wheat, oats and flour, and the recent heavy shipments of lard, leads to considerable speculation as to ultimate destination of a considerable portion of the produce. It is intimated that a portion of this stuff is finding its way into Germany. Prices in Germany are very high, and with the immense profits obtainable, it seems probable that some one is taking a chance.

It has been recently announced that shipments of contraband and provisional contraband would not be interfered with, providing the produce was shipped to a neutral government or a named consignee. Under those conditions it is figured that it will be quite possible to trace the movement, whether the goods on arrival are used for consumption in the neutral countries, or cross the border.

The movement of hogs during the past week has shown a material increase, which is very natural at this time of the year. The packing for the past week compares very favorably with that of last year, the total aggregating 514,000 hogs, compared with 440,000 the previous week and 519,000 last year. With one week of the summer season lacking, the total packing has been 14,113,000 hogs compared with 16,250,000 a year ago.

Some of the well-informed interests in the provision trade are looking for a maintained movement of hogs during the rest of the fall, and probably during the winter, claiming that the effect of the healthfulness of the livestock this season will be a factor to add materially to the supply, and the condition is such that there may be more or less marketing on account of the high price of feed. The feed conditions so far this fall have been unusually fine, and Western authorities claim that there has been an unusual conserving of feed grain supplies thus far.

Estimates regarding the probable stocks showing on November 1 indicate a considerable falling off in the aggregate stocks compared with last month, and a rather moderate stock at the beginning of the winter season. The shipments out of lard from the West have been quite heavy, notwithstanding the fact that compound lard is at such a discount under the price of Western lard. The distribution of compound lard is quite large at the price, but the demand for Western lard is apparently continuing in excess of the production, as shown by the heavy reduction in stocks.

There is some tendency to look for a better Southern demand, at least a little later in the season, due to the belief that the arrangements now being made for the marketing of the cotton crop will release a great deal of money, and that this will enable the South to buy more freely. While returns from the cotton crop this season and of the seed crop are going to curtail the buying power of the South, conditions will, without doubt, work steadily easier, which will make for better Southern distribution.

It is believed that the foreign demand will also be maintained at a fairly good basis, although it is found that some of the export movement is going through neutral countries to belligerent countries, it may lead to the holding up of shipments, and more or less loss. The position of the British insurance companies, and this has been followed by the American, is that they will not insure against British seizure or detention, so that if the exports are not for consumption in the neutral countries, there is possibility of seizure, and of material loss.

Domestic trade conditions are in some ways improving. Business conditions are becoming somewhat adjusted, and with the opening of the Federal Reserve banks in mid-November, there will be released \$580,000,000 of reserves, to be used in re-discounting, and this will mean so much more available money for business purposes. It is also believed that banks will be able to pursue a more liberal course, and that money conditions will improve. Foreign exchange is approaching a more normal basis, and the recent conferences between the British fiscal representatives and the administration are suggestive of a fairly early return to normal conditions.

**LARD.**—Values have gained a little with a better tone to the West on expectation of lighter Western stocks. Compound lard has again declined with oil. City steam, 10½¢ @ 10½¢, nom.; Middle West, \$10.75 @ 10.80 nom.; Western, \$10.90 @ 11; refined Continent, \$11.80 nom.; South American, \$12.10 nom.; Brazil, kegs, \$13.10; compound lard, 6¼¢ @ 7¼¢.

**PORK.**—The market continues very quiet with values about steady. Mess is quoted \$21 @ 21.50 nom.; clear, \$22 @ 25 nom.; family, \$24 @ 26.

**BEEF.**—The market is about steady. There is little or no change in the situation. Supplies are small as most of the usual cuts are being used for canning. Quoted: Family, \$24 @ 26 nom.; mess, \$21 @ 23 nom.; packet, \$23 @ 24 nom.; extra India mess, \$36 @ 38 nom.

SEE PAGE 29 FOR FRIDAY'S MARKETS.

### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, October 28, 1914:

**BACON.**—Bergen, Norway, 152,389 lbs.; Bordeaux, France, 887,948 lbs.; Bristol, England, 15,222 lbs.; Cardenas, Cuba, 2,500 lbs.; Christiania, Norway, 15,794 lbs.; Copenhagen, Denmark, 96,629 lbs.; Glasgow, Scotland, 110,261 lbs.; Havana, Cuba, 18,016 lbs.; Havre, France, 65,019 lbs.; Hull, Eng-

land, 154,134 lbs.; Kingston, W. I., 2,520 lbs.; Liverpool, England, 995,492 lbs.; London, England, 7,039 lbs.; Nassau, Bahamas, 729 lbs.; Santiago, Cuba, 9,000 lbs.; Shanghai, China, 725 lbs.; Turks Island, Bahamas, 316 lbs.

**HAMS.**—Buenaventura, Colombia, 1,222 lbs.; Cardenas, Cuba, 1,075 lbs.; Ciudad Bolivar, Venezuela, 2,779 lbs.; Colon, Panama, 280 lbs.; Glasgow, Scotland, 249,726 lbs.; Havana, Cuba, 111,458 lbs.; Kingston, W. I., 1,824 lbs.; La Guayra, Venezuela, 6,394 lbs.; Liverpool, England, 843,145 lbs.; London, England, 8,387 lbs.; Manchester, England, 16,250 lbs.; Nassau, Bahamas, 628 lbs.; Port au Prince, W. I., 447 lbs.; Port Barrios, C. R., 850 lbs.; Puerto Plata, S. D., 10,350 lbs.; Rio de Janeiro, Brazil, 1,484 lbs.; Santiago, Cuba, 12,959 lbs.; Shanghai, China, 4,267 lbs.; Turks Island, Bahamas, 316 lbs.

**LARD.**—Alesund, Norway, 33,000 lbs.; Algoa Bay, Cape Colony, 16,391 lbs.; Bergen, Norway, 144,252 lbs.; Bordeaux, France, 2,490,805 lbs.; Bristol, England, 209,944 lbs.; Buenaventura, Colombia, 13,140 lbs.; Christiania, Norway, 162,625 lbs.; Christiansand, Norway, 17,078 lbs.; Ciudad Bolivar, Venezuela, 75,791 lbs.; Colon, Panama, 10,385 lbs.; Copenhagen, Denmark, 1,054,315 lbs.; Curacao, Leeward Islands, 2,230 lbs.; Delagoa Bay, East Africa, 1,100 lbs.; Glasgow, Scotland, 151,862 lbs.; Guayaquil, Ecuador, 17,447 lbs.; Havana, Cuba, 168,222 lbs.; Havre, France, 664,841 lbs.; Hull, England, 319,244 lbs.; Kingston, W. I., 2,528 lbs.; Kobe, Japan, 3,600 lbs.; Lagos, Nigeria, 1,100 lbs.; La Guayra, Venezuela, 17,581 lbs.; Leith, Scotland, 49,169 lbs.; Liverpool, England, 1,233,375 lbs.; London, England, 1,268,375 lbs.; Malmö, Sweden, 44,335 lbs.; Manchester, England, 61,600 lbs.; Marseilles, France, 244,635 lbs.; Nassau, Bahamas, 10,299 lbs.; Newcastle, England, 5,600 lbs.; Port au Prince, W. I., 32,726 lbs.; Puerto Plata, S. D., 58,983 lbs.; Rio de Janeiro, Brazil, 4,000 lbs.; Santiago, Cuba, 4,318 lbs.; Stavanger, Norway, 57,837 lbs.; Surinam, Dutch Guiana, 1,000 lbs.; Trondjem, Norway, 46,750 lbs.; Tumaco, Colombia, 1,458 lbs.; Turks Island, Bahamas, 3,388 lbs.; Vera Cruz, Mexico, 22,745 lbs.

**LARD OIL.**—Copenhagen, Denmark, 75 bbls.; London, England, 10 bbls.; Mollendo, Peru, 203 gals.

**PORK.**—Copenhagen, Denmark, 100 bbls.; Havana, Cuba, 3 pkgs.; Kingston, W. I., 5 bbls.; London, England, 50 bbls.; Nassau, Bahamas, 33 bbls.; Port au Prince, W. I., 36 bbls.; Puerto Plata, San Domingo, 40 bbls.; Santiago, Cuba, 5 bbls.; Surinam, Dutch Guiana, 15 bbls.; Turks Island, Bahamas, 7 bbls.

**PORK SNOOTS.**—Puerto Plata, San Domingo, 12 bbls.

**SAUSAGE.**—Bordeaux, France, 70 bxs.; Colon, Panama, 20 pa.; Glasgow, Scotland, 59 bxs.; Havana, Cuba, 150 pkgs.; London, England, 35 pa.

### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, October 28, 1914:

**BEEF.**—Christiania, Norway, 80 bbls.; Copenhagen, Denmark, 200 bbls.; Glasgow, Scotland, 20 tes.; Havana, Cuba, 11 bbls.; Hull, England, 25 tes.; Liverpool, England, 50 tes.; Nassau, Bahama, 13 bbls.; Puerto Plata, S. D., 5 bbls.; Surinam, Dutch Guiana, 32½ bbls.; Talcahuano, Chile, 10 bbls.; Turks Island, Bahamas, 7 bbls.

**FRESH MEATS.**—Colon, Panama, 56,790 bbls.; Liverpool, England, 180,342 lbs.

**OLEO OIL.**—Bergen, Norway, 995 tes.; Copenhagen, Denmark, 290 tes.; Glasgow, Scotland, 50 tes.; Liverpool, England, 170 tes.;

London, England, 275 tes.; Malmo, Sweden, 200 tes.; Stavanger, Norway, 300 tes.

OLEOMARGARINE.—Colon, Panama, 16,820 lbs.; La Union, Salvador, 1,800 lbs.; Nassau, Bahamas, 1,700 lbs.; Port Barrios, C. R., 2,300 lbs.

OLEO STOCK.—Copenhagen, Denmark, 500 tes.

TALLOW.—Mollendo, Peru, 2,041 lbs. TONGUES.—Glasgow, Scotland, 165 cs.; Liverpool, England, 44 bbls.

CANNED MEATS.—Algoa Bay, Cape Colony, 247 pa.; Bordeaux, France, 10,001 cs.; Ciudad Bolivar, Venezuela, 138 cs.; Colon, Panama, 91 bbls., 116 pa., 150 cs.; Copenhagen, Denmark, 3,000 cs.; Delagoa Bay, East Africa, 22 pa.; Glasgow, Scotland, 765 cs.; Hull, England, 151 cs.; Liverpool, England, 1,199 cs.; London, England, 6,584 pa., 50 cs.; Port Barrios, C. R., 40 pgs.; Singapore, Straits Settlements, 91 cs.

#### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to October 23, 1914, show that exports from that country were as follows: To Europe, 60,961 quarters; to North America, 10,972 quarters. The previous week's exports were as follows: To Europe, 68,016 quarters; to North America, 10,241 quarters.

#### LIVESTOCK AND BEEF IMPORTS.

Exports of domestic livestock and dressed beef from United States and Canadian ports for the week ending October 24, 1914, are reported as follows:

Port.	Cattle.	Sheep.	Beef, grs.
From New York.....	—	—	—
From Boston.....	—	—	—
From Philadelphia.....	—	—	—
From Baltimore.....	—	—	—
From Montreal.....	—	—	—
Total.....	—	—	—
Total last week.....	—	—	—

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#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, October 22, 1914, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil Cake.	Cottonseed Oil.	Butter.	Bacon and Hams.	Tallow.	Beef.	Pork.	Lard.
	Bags.	Bbls.	Pkgs.	Boxes.	Pkgs.	Pkgs.	Bbls.	Tons and Pkgs.
St. Paul, Liverpool.....	—	—	—	512	—	—	—	—
Finland, Liverpool.....	—	100	—	190	—	25	—	400 2015
Mauretania, Liverpool.....	—	—	—	922	—	—	—	50 3400
Baltic, Liverpool.....	—	550	—	2121	—	25	—	435 1141
Nestorian, Manchester.....	—	55	—	25	—	—	—	— 1000
Marquette, London.....	—	765	500	—	—	—	50	800 9650
Samland, London.....	—	760	—	310	—	—	—	— 100
Francisco, Hull.....	—	—	—	537	—	75	101	650 3580
Wells City, Bristol.....	—	—	—	25	—	—	—	— 4740
Pannonia, Glasgow.....	—	200	—	631	—	20	—	— 275 800
Dubhe, Rotterdam.....	—	7000	—	—	—	—	—	—
Osterdyk, Rotterdam.....	—	3383	—	—	—	—	—	—
Hellig Olav, Baltic.....	—	600	—	—	—	30	—	1250 1238
Bergensfjord, Baltic.....	—	165	—	300	—	50	—	— 450
Alfred Nobel, Copenhagen.....	—	—	—	250	—	—	—	— 9350 2750
Triton, Copenhagen.....	—	4950	300	—	—	75	75	—
Skogstad, Copenhagen.....	—	—	—	—	—	135	25	—
Bra Kar, Christiania.....	—	1000	—	—	—	—	—	— 25 500
Norheim, Gothenberg (Sweden).....	—	2200	—	—	—	—	—	—
Antares, Gothenberg (Sweden).....	—	1100	—	—	—	—	—	—
Rochambeau, Havre.....	—	1675	—	100	—	—	—	100 5400
California, Bordeaux.....	—	—	—	1350	—	—	—	— 40 30589
Farnham, Bordeaux.....	—	—	—	—	—	—	—	— 10000
Madonna, Marseilles.....	—	—	—	—	—	—	—	— 225 1500
Re d'Italia, Mediterranean.....	—	834	—	—	—	—	—	— 30 80
Total.....	18633	7004	500	7273	—	435	251	14180 78392

#### FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign fresh beef into the port of New York during the past week totaled 52,270 quarters, compared to 48,875 quarters last week (of which 40,289 was for re-export to Europe), and nothing two weeks ago. This week's totals included all Argentine beef direct, much of which was intended for re-export to Europe. Mutton imports totaled 4,052 carcasses of sheep and 6,007 carcasses of lamb, all from South America, compared to 5,000 carcasses of lamb last week. Arrivals of canned meats totaled 4,000 cases. There were also 5,153 bags of beef cuts and pieces, 6,349 bags and boxes of beef offal; 3,010 casks of tallow; 151 casks of stearine; 4,169 bags of bones, hoofs and horns; 4,035 bags of fertilizer material, and 1,469 bbls. and bags of glue stock.

#### PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, October 29.—Wholesale prices in green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 17@18c.; green hams, 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14c.; do., 12@14 lbs. ave., 14c.; do., 18@20 lbs. ave., 13½@14c.; green clear bellies, 6@10 lbs. ave., 15½@16c.; do., 10@12 lbs. ave., 15½c.; do., 12@14 lbs. ave., 15c.; green rib bellies, 10@12 lbs. ave., 15c.; do., 12@14 lbs. ave., 14½c.; S. P. clear bellies, 6@10 lbs. ave., 16c.; do., 10@12 lbs. ave., 15½c.; do., 12@14 lbs. ave., 15c.; S. P. rib bellies, 10@12 lbs. ave., 15½c.; do., 12@14 lbs. ave., 15c.; S. P. hams, 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14c.; do., 18@20 lbs. ave., 15½c.; city dressed hogs, 11¼c.

Western prices are as follows: Pork loins, 8@10 lbs. ave., 16½@17c.; do., 10@12 lbs. ave., 16c.; do., 12@14 lbs. ave., 15½c.; do., 14@16 lbs. ave., 15c.; skinned shoulders, 12c.; boneless butts, 16c.; Boston butts, 15c.; lean trimmings, 14c.; regular trimmings, 11½c.; spareribs, 10c.; neck bones, 5c.; kidneys, 6c.; tails, 7c.; ears, 3c.; feet, 4c.; snouts, 5c.; tenderloins, 30c.; tenderloins (frozen), 27c.; frozen loins, 14@16c.

Tierce Goods: S. P. ribs, \$27; pig tongues, 12c.; pig tails, \$21.

#### GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, October 29.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½@12¾c.; 10@12 lbs. ave., 12½@12½c.; 12@14 lbs. ave., 12½@12¼c.; 14@16 lbs. ave., 12½@12¼c.; 18@20 lbs. ave., 12½@12¼c. Sweet pickled, 8@10 lbs. ave., 13½@13½c.; 10@12 lbs. ave., 12½@13c.; 12@14 lbs. ave., 12½@12¾c.; 14@16 lbs. ave., 12½@12¾c.; 18@20 lbs. ave., 12½@12¾c.

Skinned Hams—Green, 14@16 lbs. ave., 13c.; 16@18 lbs. ave., 12½@12¾c.; 18@20 lbs. ave., 12½@12¾c.; 22@24 lbs. ave., 12@12¼c. Sweet pickled, 14@16 lbs. ave., 13c.; 16@18 lbs. ave., 12½@12¾c.; 18@20 lbs. ave., 12½@12¾c.; 22@24 lbs. ave., 11¼@11½c.

Picnic Hams—Green, 5@6 lbs. ave., 11@11¼c.; 6@8 lbs. ave., 10½@10¼c.; 8@10 lbs. ave., 10c.; 10@12 lbs. ave., 10c. Sweet pickled, 5@6 lbs. ave., 11½@11½c.; 6@8 lbs. ave., 10½@10¾c.; 8@10 lbs. ave., 9½@10c.; 10@12 lbs. ave., 9½@10c.

Clear Bellies—Green, 6@8 lbs. ave., 16c.; 8@10 lbs. ave., 15½c.; 10@12 lbs. ave., 15c.; 12@14 lbs. ave., 14½c. Sweet pickled, 6@8 lbs. ave., 16@16¼c.; 8@10 lbs. ave., 15½@16c.; 10@12 lbs. ave., 15½@16c.; 12@14 lbs. ave., 15¼@15½c.

#### EXPORTS OF PROVISIONS

Exports of hog products for the week ending October 24, 1914, with comparisons:

To—	PORK, BBLs.		
	Week ending Oct. 24, 1914.	Week ending Oct. 25, 1913.	From Nov. 1, '13, to Oct. 24, 1914.
United Kingdom.....	70	200	15,319
Continent.....	100	132	6,669
So. & Cen. Am.....	50	530	11,150
West Indies.....	450	1,376	50,905
Br. No. Am. Col.....	104	1,121	20,235
Other countries.....	—	—	416
Total.....	804	3,350	113,444

MEATS, LBS.			
United Kingdom.....	5,734,325	4,674,725	274,463,970
Continent.....	1,343,025	836,625	24,624,465
So. & Cen. Am.....	23,000	70,175	3,413,515
West Indies.....	79,000	51,800	7,807,125
Br. No. Am. Col.....	6,400	2,600	232,700
Other countries.....	—	—	23,500
Total.....	7,185,750	5,635,025	310,565,275

LARD, LBS.			
United Kingdom.....	5,507,090	3,455,610	217,787,437
Continent.....	9,971,038	4,798,465	143,102,951
So. & Cen. Am.....	200,350	196,416	17,518,748
West Indies.....	191,560	160,420	20,286,730
Br. No. Am. Col.....	—	1,485	489,535
Other countries.....	9,900	20,600	801,300
Total.....	15,879,938	9,073,996	399,086,731

#### RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York.....	377	4,053,875	10,720,438
Boston.....	14	448,875	537,500
Philadelphia.....	—	30,000	3,222,000
New Orleans.....	413	308,000	205,000
Montreal.....	—	2,345,000	1,195,000
Total week.....	804	7,185,750	15,879,938
Previous week.....	685	5,157,275	5,970,850
Two weeks ago.....	1,049	4,832,900	6,985,732
Cor. week last y'r.....	3,350	5,635,025	9,073,996

#### COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, '13. Same time to Oct. 24, '14. last year.			
Pork, lbs.	Meats, lbs.	Lard, lbs.	Decrease.
22,658,800	24,177,000	1,388,200	—
310,565,275	350,193,024	39,627,749	—
399,966,731	542,286,016	142,299,285	—

#### OCEAN FREIGHTS.

[Owing to war conditions there are few standard rates.]

Liverpool. Glasgow. Hamburg.			
Per ton. Per ton. Per 100 lbs.			
Beef, per tierce.....	—	—	—
Oil cake.....	21c.	24c.	—
Bacon.....	—	—	—
Lard, tierces.....	—	—	—
Cheese.....	—	—	—
Canned meats.....	—	—	—
Butter.....	—	—	—
Tallow.....	—	—	—
Pork, per barrel.....	—	—	—



# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—Some sales have been made at a slightly lower basis during the past week. The volume of business was not large, but it would have been of greater proportions had the disposition been more general to make concessions. It is now generally admitted that the importations were having a depressing influence, although for a time the tendency was to minimize the importance of this feature. One authority estimates that during the past ten days 1,400,000 lbs. of foreign stuff have come here, principally from Australia and South America, some from London. The quality is quite satisfactory, and the soap trade has bought fair lots. In cases, cottonseed oil has been bought also, to use with this foreign tallow, which has been harder than desired. The London auction sale was without significance, there having been 550 casks sold of 863 offered, the price basis being unchanged. It is understood that the bookings of tallow for shipment here still aggregate liberally, and fresh sales for importation are frequently made.

Prime city tallow in the local market is quoted at 6½¢ nominal, and city specials at 6½¢, last sales being on this basis.

**OLEO STEARINE.**—An easier undertone was noted. There has been price cutting at outside centres. Sales on the basis of 8½¢ have been claimed, although New York pressers have been inclined to hold at the 9¢ basis.

**OLEO OIL.**—Trading is very quiet with values nominally steady. Foreign demand is light and of small volume. Extras are quoted at New York, 12½¢; No. 2, 9½¢@10¢. Rotterdam is quoted at — florins.

### SEE PAGE 29 FOR FRIDAY'S MARKETS.

**GREASES.**—Trading is light with demand from consumers of limited volume. Pressers are buying sparingly. Quotations are nominal, as follows: Yellow, 5½¢@6½¢ nom.; bone, 5½¢@6¢ nom.; house, 5½¢@5½¢ nom.

**COCANUT OIL.**—Stocks are light and with small supplies offering from abroad interest is limited and business in small lots. Quoted: Cochín, 14½¢@15½¢; arrival, —; Ceylon, 12¢@13¢; shipment, —.

**CORN OIL.**—Values have been about steady during the week with a quiet trade both locally and for export. Prices quoted at \$5.35@5.45 in car lots.

**SOYA BEAN OIL.**—Business is quiet and values show some decline with competing oils. Spot is quoted at 6@6½¢.

**PALM OIL.**—The supplies are very light, but consumers show very little interest as there is so little oil to do business with. Prime red spot, 7@8¢; to arrive, —; Lagos spot, 8½¢@9¢; to arrive, —; palm kernel, 12¢; shipment, —.

**NEATSFOOT OIL.**—The market is dull and about steady. For 20 cold test, 96@97¢; 30 do., 88¢; 40 do., water white, 80@82¢; low grade off yellow, 63¢.

### FOREIGN EXCHANGE NEARER NORMAL.

For the first time since the outbreak of hostilities abroad exchange on London sold this week at a figure below the gold shipping point to Canada. This is the most satisfactory development that has occurred in the numerous problems confronting the bankers of this country since the closing of the Stock Exchange. It means that for the first time since the abnormal rise in exchange it has returned to a point near normal and that, so long as it remains at the present figure, gold shipments to Canada from the gold fund will not take place. Perhaps a deeper significance is that the heavy exports of the last few weeks are slowly but surely turning the balance of trade once more in our favor.

### FOREIGN COMMERCIAL EXCHANGE.

New York, October 30.—Foreign commercial exchange rates, so far as quoted, are as follows:

<b>London—</b>	
Bankers' 60 days.....	4.86½
Cable transfers.....	4.90½
Demand sterling.....	4.90
Commercial, 60 days.....	No quotations.
<b>Paris—</b>	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	No quotations.
Commercial, sight.....	No quotations.
Bankers' checks.....	5.15¼@5.15½
Bankers' cables.....	5.14½
<b>Berlin—</b>	
Commercial, sight.....	No quotations.
Bankers' sight.....	88½
Cable transfers.....	89
<b>Antwerp—</b>	
Commercial, 60 days.....	No quotations.
Bankers' sight.....	No quotations.
Bankers' cables.....	No quotations.
<b>Amsterdam—</b>	
Commercial, sight.....	40½
Bankers' sight.....	41

Are you on the lookout for good business opportunities? Watch page 48.

### FALL BREAK IN THE HOG MARKET.

Discussing the recent break in the hog market, and conditions responsible for it in the Southern territory, as contrasted with the North, the St. Louis National Livestock Reporter says:

The autumn break in the hog market this season is the most severe the country has seen for many years. Since the first of September the decline is a flat \$2 per cwt. Runs of late have been of fair proportions at South-western markets, but the northern part of the Corn Belt has not been unloading freely. Tight money markets and inability of the South to buy pork as generally as normal have had much to do with the recent sharp break in hog prices.

Looking back during recent years we find that the hog market has almost invariably weakened between September 1 and October 20, the worst slumps being in 1911 with a break of \$1.05 and in 1908 with a loss of \$1.15. Only one year in the past seven has witnessed an advance in prices between September 1 and October 20. That was in 1912 when the market went up 30¢ in that period, but broke \$1.50 by December 1.

The following table gives the top of the hog market here at the opening of September, October 20 and the opening of December in years named:

### ST. LOUIS TOP HOG PRICES.

	Sept. 1.	Oct. 20.	Dec. 1.
1914.....	\$9.60	\$7.55	\$.....
1913.....	9.20	8.65	8.00
1912.....	9.00	9.30	7.80
1911.....	7.85	6.80	6.50
1910.....	9.80	9.45	7.45
1909.....	8.30	8.10	8.40
1908.....	7.15	6.00	6.20

### EXPORTS OF DAIRY PRODUCTS.

Exports of dairy products from New York reported up to Wednesday, October 28, 1914:

**BUTTER.**—Colon, Panama, 7,145 lbs.; Cumaná, Venezuela, 2,200 lbs.; Havana, Cuba, 1,203 lbs.; Kingston, W. I., 850 lbs.; London, England, 18,345 lbs.; Mollendo, Peru, 375 lbs.; Nassau, Bahamas, 1,128 lbs.; Port au Prince, W. I., 2,500 lbs.; Puerto Plata, San Dom., 3,390 lbs.; Taleahuano, Chile, 520 lbs.

**CHEESE.**—Colon, Panama, 4,250 lbs.; Havana, Cuba, 2,298 lbs.; Kingston, W. I., 2,232 lbs.; Liverpool, England, 83,662 lbs.; Nassau, Bahamas, 1,357 lbs.; Puerto Plata, San Dom., 1,493 lbs.

**EGGS.**—Glasgow, Scotland, 50 cs.; Liverpool, England, 1,800 cs.; London, England, 3,620 cs.; Santiago, Cuba, 310 cs.

**POULTRY.**—Colon, Panama, 5,872 lbs.

# Green Olive Oil Foots

## SUPERIOR QUALITY

## AND ALL OTHER SOAP MATERIALS

# WELCH, HOLME & CLARK CO.

## 383 West St., New York

## COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending October 29, 1914, and for the period since September 1, 1914, were as follows:

	Week ending Oct. 29, '14.	Since Sept. 1, '14.
From New York—	Bbls.	Bbls.
Barbados, W. I. ....	180	681
Bergen, Norway .....	—	1,615
Bristol, England .....	25	25
Buenaventura, Colombia ...	—	33
Buenos Aires, A. R. ....	—	768
Cape Town, Africa .....	32	92
Christiania, Norway .....	—	300
Colon, Panama .....	—	95
Copenhagen, Denmark .....	3,600	9,499
Cristobal, Panama .....	5	273
Demerara, British Guiana..	19	227
Genoa, Italy .....	75	398
Glasgow, Scotland .....	—	200
Havana, Cuba .....	—	546
Havre, France .....	—	2,675
Hull, England .....	49	274
Kingston, W. I. ....	14	303
La Guaira, Venezuela .....	—	3
Liverpool, England .....	174	3,079
London, England .....	2,125	8,875
Macoris, S. D. ....	—	42
Manchester, England .....	—	930
Manzanillo, Cuba .....	—	81
Marseilles, France .....	150	285
Matanzas, W. I. ....	10	15
Monte Cristi, San Dom. ....	214	214
Montevideo, Uruguay .....	—	1,650
Naples, Italy .....	—	857
Nassau, Bahamas .....	34	144
Para, Brazil .....	4	8
Piraeus, Greece .....	130	130
Ponce, P. R. ....	—	19
Port au Prince, W. I. ....	3	5
Port Limon, C. R. ....	—	16
Rio de Janeiro, Brazil .....	400	450
Rotterdam, Holland .....	—	6,305
St. Johns, N. F. ....	—	1
San Domingo, S. D. ....	—	98
San Juan, P. R. ....	14	42
Santiago, Cuba .....	49	330
Santos, Brazil .....	—	158
Sydney, Australia .....	—	10
Trinidad, Island of .....	—	12
Total .....	7,306	41,473
From New Orleans—		
Bocas del Toro, Panama...	—	100
Christiania, Norway .....	1,800	1,800
Frontera, Mexico .....	—	169
Gothenberg, Sweden .....	700	700
Havana, Cuba .....	100	850
Progreso, Mexico .....	85	275
Vera Cruz, Mexico .....	—	455
Total .....	2,685	4,349
From Baltimore—		
Glasgow, Scotland .....	—	155
Rotterdam, Holland .....	—	281
Total .....	—	436
From Savannah—		
Glasgow, Scotland .....	—	264
Manchester, England .....	—	696
Total .....	—	960
From Norfolk—		
Glasgow, Scotland .....	—	200
Liverpool, England .....	—	3,090
London, England .....	—	130
Total .....	—	3,420
From all other ports—		
Canada .....	—	221
Mexico (including overland) ..	—	1
Total .....	—	222
Recapitulation—	Week ending Oct. 29, Bbls.	Since Sept. 1, Bbls.
From New York .....	7,306	41,473
From New Orleans .....	2,685	4,349
From Baltimore .....	—	436
From Savannah .....	—	960
From Norfolk .....	—	3,420
From all other ports .....	—	222

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Louisville Cotton Oil Co.  
Louisville, Ky.

## FLOYD &amp; K STS.

## CABLE ADDRESS "COTTON OIL"

From Newport News..	—	136
From Norfolk .....	3,420	2,035
From San Francisco ..	43	6
From all other ports ..	222	2,792
Total .....	9,991	50,903
		29,559

## SOUTHERN MARKETS

## Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., October 29.—Crude cottonseed oil steady at 28c. for prompt shipment. Meal in fair demand at \$20. f. o. b. mills, for 7½ per cent. ammonia. Hulls, \$4. f. o. b. mills, loose.

## Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., October 29.—Cottonseed oil market firm at 28½¢@29c. Prime 8 per cent. meal lower at \$21.50@22 per short ton. Hulls dull at \$4@4.25, loose.

## New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 29.—Crude cottonseed oil higher; immediate delivery 28c.; November, 28½¢; offerings light. Prime meal, 8 per cent., dull at \$23, short ton, New Orleans; 7½ per cent., \$22. Hulls weak at \$5 loose, \$7.50 sacked, New Orleans.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, October 29.—The market on chemicals and soap supplies is quoted as follows: 74@76 per cent. caustic soda, \$1.60@1.65 basis 60 per cent.; 60 per cent. caustic soda, \$1.75 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2¼¢@2½¢ per lb.; 58 per cent. soda ash, 80c. per 100 lbs. basis 48 per cent.; 48 per cent. carbonate of soda, 95c. per 100 lbs.; talc, 1¼¢@1½¢ per lb.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; chloride of lime in casks, 2½¢ per lb. and bbls. 3½¢ per lb.; electrolytic caustic potash, 20¢@22c. per lb.; carbonate of potash, 10@13c. per lb.

Prime palm oil in casks, 7@8c. per lb.; clarified palm oil in bbls., 9c. per lb.; genuine Lagos palm oil, 8c. per lb.; palm kernel oil, 12@12½¢ per lb.; green olive oil, \$1.05 per gal.; yellow olive oil, \$1.05 per gal.; green olive oil foots, 10@11c. per lb.; Ceylon coconut oil, 11½¢@12½¢ per lb.; Cochin coconut, 15@16c. per lb.; cottonseed oil, 5.40@5.60c. per lb.; Soya bean oil, 6¼¢@6½¢ per lb.; prime city tallow at 6½¢ per lb.; corn oil, 5.35@5.45c. per lb.

House grease, 5¼¢@6c. per lb.; brown grease, 5½¢ per lb.; oleo stearine, 8¼¢@9¼¢ per lb.; yellow packer's grease, 5¼¢ per lb.

## WESTERN FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, October 28, 1914.—The market for animal ammoniates is showing a little more life, inquiries being fairly numerous, but buyers and sellers are still very far apart in their views, and practically no business has been done for several weeks past. Most of the producers are inclined to hold their product considerably above the nominal market price, asking from 10 to 20c. per unit above the low-priced lots offering, and the quotation on blood varies all the way from \$2.95 to \$3.15 per unit for prompt and November shipment.

Hide-grade tankage is quoted at from \$2.75 to \$2.90 and 10c., and it is likely any fair amount of business at the inside price would quickly cause an advance to near the outside limit. Other grades of tankage are in similar shape; fairly strong prices are asked, but bids of considerably less would be accepted for moderate quantities, in order to move surplus supplies which are now accumulating to an uncomfortable extent.

Outside packers' tankage is being offered more freely, but buyers are not inclined to make bids for either prompt or annual contracts anywhere near sellers' views, so that business has been practically suspended on this as well as other lines of fertilizer material. (Complete quotations will be found on page 39.)



# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

### Big Declines Induce Buying—Speculative and Consuming Demand Improves—Trade Large—Bearish Views Modified.

Some very sharp fluctuations have been witnessed during the past several days in the local cottonseed oil market. It was encouraging to note a broadening of trade. The market was a more two-sided proposition and there were some interests who were willing to go on record for the statement that 26½c. crude oil in the southeast marked the lowest levels for this season.

Naturally, there was general opposition and exception taken to such remarks. However, it was noticeable that the pessimistic views had been greatly modified due, without a doubt, to the realization that spot oil at close to 4½c. in New York did much to discount an abnormal situation. It was not surprising that speculative demand improved, and that consumers were, in consequence, disturbed.

The outside buying of oil was not of a spectacular character, it coming principally from interests who have been following prices for several years and the development of the industry, and who have come to the conclusion that quotations were very close to a level warranting investment. The west remains a conspicuous figure in sending buying orders,

and the intimation has been made that the interests behind many of these orders are exceptionally strong, due to their close connection with the actual trade.

The week marked the first in many that those who are out of sympathy with the maintenance of values were forced to contend with resistance. It is true that there have been no decided efforts made to depress the list, but it was everywhere admitted that there was less than the usual amount of support being given, in reflection of a disturbed financial situation growing out of the European war.

This latter troublesome feature was, doubtless, in many cases psychological, and seems to be gradually in process of eradication, as a result of the perfection of the Federal Reserve Board's plan to commence operations of the various banks in the system about the middle of November. Already, money conditions show an easement, and while it is not thought that the speculative element will have direct access to funds at the expense of the more legitimate business, some effect is bound to be felt in speculative circles, and redound to the benefit of interests who have seen their prices melt. In this category are cottonseed oil factions at the south.

There has been a better undertone at crude oil circles since the beginning of this week. Prices were advanced, and some higher bids were not so freely accepted. There remains much crude oil to come out, however, and in view of this no runaway market is to be anticipated, even though the decline of late has been both drastic and prolonged. As far as the consuming trade is concerned, the buying has not come from any special quarter, but it seems less difficult to dispose of stuff for both European and domestic account, strictly edible, semi-edible and lower grade oils all being worked off.

The report on cotton ginning came in for more attention than it deserved, as for some time the cotton oil trade has been preparing itself for a record oil production. Much has been said of the big yield, good picking weather and relatively smaller refining losses. The figures officially given showed that 7,611,000 bales had been ginned to October 18, against less than seven millions for the two preceding years and 7,759,000 bales in the record season of 1911-12. The weather recently has been less favorable, however, there having been scattered rains and heavy frosts in sections which, doubtless, caused more or less deterioration and damage to the crop still left in the fields.

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New York    Atlanta    New Orleans    Minneapolis  
San Francisco    Boston    Pittsburgh    Philadelphia  
Fort Worth    St. Louis    Montreal

It is believed that the Cotton Exchange will resume trading before mid-November. The course of cotton values will be constantly before the oil trade, as a decline from the present indicated basis of about 7@7½c. at New York would strengthen the possibilities of a smaller cotton acreage next spring, and consequently a reduced oil production, while in the event of a substantial rise in cotton values above the cost of cotton production, the next season's acreage would not be curtailed so drastically as has been threatened.

Closing prices, Saturday, October 24, 1914.—Spot, \$4.75@4.88; October, \$4.77@4.87; November, \$4.80@4.83; December, \$4.85@4.88; January, \$4.95@4.97; February, \$5.02@5.03; March, \$5.22@5.23; April, \$5.30@5.32; May, \$5.48@5.49. Futures closed at 3 to 6 decline. Sales were: November, 400, \$4.83@4.82; December, 800, \$4.88@4.87; January, 1,200, \$4.98@4.96; February, 1,100, \$5.05@5.01; March, 2,800, \$5.25@5.20; May, 3,600, \$5.50@5.48. Total sales, 9,900 bbls. Good off, \$4.65@4.82; off, \$4.50@4.82; reddish off, \$4.40@4.82; winter, \$5; summer, \$5.10; prime crude, S. E., \$3.73 sales.

Closing prices, Monday, October 26, 1914.—Spot, \$4.60@4.80; October, \$4.60@4.75; November, \$4.63@4.68; December, \$4.63@4.72; January, \$4.81@4.82; February, \$4.90@4.92; March, \$5.12@5.13; April, \$5.18@5.20; May, \$5.36@5.37. Futures closed at 10 to 22 decline. Sales were: October, 200, \$4.75@4.75; November, 200, \$4.75; December, 100, \$4.80; January, 3,500, \$4.90@4.85; March, 6,500, \$5.18@5.12; April, 300, \$5.25@5.21; May, 7,500, \$5.45@5.37. Total sales, 18,300 bbls. Good off, \$4.60@4.75; off, \$4.50@4.75; reddish off, \$4.35@4.75; winter, \$5; summer, \$5; prime crude, S. E., \$3.60 sales.

Closing prices, Tuesday, October 27, 1914.—Spot, \$4.65@4.75; October, \$4.65@4.75; November, \$4.72@4.73; December, \$4.79@4.87; January, \$4.92@4.94; February, \$5.03@5.05; March, \$5.22@5.23; April, \$5.29@5.32; May, \$5.43@5.45. Futures closed at 5 to 14 advance. Sales were: November, 800, \$4.70@4.60; December, 200, \$4.71@4.58; January, 3,200, \$4.93@4.70; February, 200, \$5@4.88; March, 6,600, \$5.24@5.07; May, 9,500, \$5.47@5.36. Total sales, 21,200 bbls. Good off, \$4.40@4.73; off, \$4.40@4.73; reddish off, \$4.25@4.70; prime crude, S. E., \$3.60 sales.

Closing prices, Wednesday, October 28, 1914.—Spot, \$4.70@4.90; October, \$4.70@4.90; November, \$4.73@4.77; December, \$4.80@4.85; January, \$4.97@4.98; February, \$5.07@5.12; March, \$5.33@5.35; April, \$5.41@5.44; May, \$5.53@5.54. Futures closed at 1 to 12 advance. Sales were: November, 1,800, \$4.90@4.81; December, 3,500, \$4.96@4.85; January, 3,500, \$5.06@4.95; February, 600, \$5.13@5.05; March, 12,100, \$5.40@5.32; April, 1,300, \$5.50@5.41; May, 8,900, \$5.61@5.52. Total sales, 31,700 bbls. Good off, \$4.50@4.85; off, \$4.35@4.80; reddish off, \$4.25@4.80; winter, \$4.90; summer, \$4.85; prime crude, S. E., \$3.60@3.67.

Closing prices, Thursday, October 29, 1914.—Spot, \$4.80@5.10; November, \$4.97@5.05; December, \$5.03@5.10; January, \$5.18@5.22; February, \$5.30@5.32; March, \$5.49@5.51; April, \$5.58@5.64; May, \$5.69@5.70; June, \$5.75@5.85. Futures closed at 16 to 24 advance. Sales were: November, 1,300, \$4.81@4.75; December, 1,200, \$4.91@4.85; January, 1,200, \$5.20@5; February, 400, \$5.30@5.14; March, 2,900, \$5.50@5.34; April, 100, \$5.45@5.45; May, 4,300, \$5.75@5.55. Total sales, 11,400. Good off, \$4.80@5.05; off, \$4.80@5.05; reddish off, \$4.60@5.05; winter, 5.25; summer, \$5.25; prime crude, S. E., 380 nom.

SEE PAGE 29 FOR FRIDAY'S MARKETS.

## COTTONSEED PRODUCTS IN NORTHERN EUROPE

### Possibilities of Increasing Our Trade in Those Countries

By Erwin W. Thompson, Commercial Agent U. S. Bureau of Foreign and Domestic Commerce

[EDITOR'S NOTE.—This is the seventeenth installment of a report by Commercial Agent Erwin W. Thompson to the Bureau of Foreign & Domestic Commerce on the trade conditions affecting cottonseed products and their competitors in Northern Europe. Mr. Thompson, who is a recognized trade authority, both technically and commercially, has just returned from a year's study of European trade conditions. His report will be of almost as much interest to meat producers and the meat trade as to the cottonseed products industry.]

#### EDIBLE OILS.

Oil or fat is universally recognized as an indispensable item in the human diet. The consuming countries of the world may be roughly classified into those preferring fat in liquid form and those preferring it solid.

Olive oil was the original supply, and continues to be the basic preference of the older races, especially in countries where the olive tree is indigenous, and its use in a smaller degree has spread through the whole world. But the supply of olive oil now constitutes only a minute proportion of the total fat required. Most nations that import olive oil use it only incidentally in the diet, the principal fat being some solid, such as natural hog lard, cow butter, or some substitute presented in these forms. Nevertheless, there is an important exportation of edible olive oils from the producing countries around the Mediterranean.

The production of olive oils fluctuates between wide limits, the average for alternate years being about 2,500,000 and 4,500,000 barrels. With a good average crop of 4,000,000 barrels, the export from Mediterranean countries would run about 600,000 barrels, leaving 3,400,000 barrels for home consumption for all purposes. Only about half this amount is strictly edible, though 2,000,000 barrels are probably used for food.

France, Austria, Spain and Italy produce edible oils from peanuts, copra and seeds amounting to 2,300,000 barrels, of which about 300,000 barrels are exported, leaving 2,000,000 for Mediterranean consumption. To this must be added an import of seed oils amounting to 400,000 barrels, so that the food supply of these countries consists approximately of 2,000,000 barrels of olive oil and 2,400,000 barrels of seed oil.

#### Cottonseed Oil and Its Competitors.

In the calendar year 1913 the United States exported cottonseed oil to the Mediterranean as follows: To Austria, 14,400 barrels\*; France, 28,600 barrels; Italy, 65,900 barrels; Turkey in Europe, 26,700 barrels; other coun-

\*Our official statistics show this amount of export to Austria, but Austrian statistics show actual import for consumption only 280 barrels, the rest of it being reshipped from Trieste and Fiume to other Mediterranean ports.

tries, 4,600 barrels; total, 140,200 barrels, out of a total export from the United States of 662,000 barrels.

This is only 35 per cent. of the import requirements of these countries, and is held in check by high tariffs—in Austria 40 crowns per 100 kilos (3.68 cents per pound), and in Italy 24 lire, plus a surtax of 14 lire per 100 kilos (total 3.33 cents per pound). Peanut and sesame oils entering Italy are not subject to the surtax and the Austrian tariff on these oils is 15 crowns per 100 kilos (1.38 cents per pound).

England is taking advantage of this condition just now by importing soya-bean oil, refining and deodorizing it, and shipping it to the Mediterranean. England is beginning to compete with the United States for the cottonseed oil trade in the Mediterranean region. This has been started by the recent perfection of British refining and deodorizing methods, by which Egyptian cottonseed oil is made sweet and edible.

There is a large demand for liquid edible oils in South America that is now being supplied by the Mediterranean countries with blends of pure olive oil and various seed oils. With the increase in production of high-grade natural olive oil that will take place when the large plantations in Tunis and Algeria come into bearing, more of the pure high-grade oils are likely to go to South America, where they may be more profitably blended on the spot with fine cottonseed oil from the United States. This will soon be a profitable field for exploitation of American oil.

In northern countries the natural supply of solid fats has fallen behind an increasing population, having an increasing per capita demand. There is apparently no chance of this deficit being made up by any increase of hogs for lard, or cows for butter, though scientific attention to these branches may be made to assist materially. The great bulk of supplementary supply is from artificial lard, known as "compound lard," and from artificial butter known in the United States as "oleomargarine," but in Europe universally called "margarine." (In Europe oleomargarine means oleo oil.)

These artificial fats are made by combining soft oils, such as cottonseed, sesame and peanut, with certain animal hard fats, which are not commonly eaten in a natural state, or with hard vegetable fats. The proportion of hard fat to soft is varied according to climate and temperature, with a view to making the substitutes resemble as nearly as

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**Jersey Butter Oil**  
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possible the original article, and at the same time of a consistency easy to ship and handle.

#### Opening for Export of Compound Lard.

Compound lard, though of immense importance in the United States, is not made in Europe on an important scale. As European countries would have to import most of the ingredients, they apparently prefer to import what little they need as a finished product. Compound lard is composed approximately of 20 per cent. oleo oil and 80 per cent. cottonseed oil.

Recent exportations of compound lard from the United States have been as follows: 1911—to the United Kingdom, 8,600 metric tons; to the whole of Europe, 12,600 metric tons; to all countries, 31,500 metric tons; 1912—to the United Kingdom, 8,600 metric tons; to the whole of Europe, 10,500 metric tons; to all countries, 33,400 metric tons; 1913—to the United Kingdom, 9,100 metric tons; to the whole of Europe, 10,900 metric tons; to all countries, 29,000 metric tons.

(To be continued.)

#### COTTONSEED PRODUCTS AT HOME.

The domestic market for cottonseed products is to be further exploited under federal direction. With the foreign markets lost the cottonseed products industry faces a crisis. Senator Sheppard of Texas introduced a resolution in Congress which was adopted just before adjournment, providing for an investigation by the Departments of Agriculture and Commerce to determine ways of increasing consumption of cottonseed products in the Northern part of the United States. The possibilities of a wider home market will be exploited, and an export outlet for surplus products will also be studied. This is a needed and a useful propaganda, and it should be actively and intelligently forwarded.

#### AT FEED CONTROL CONVENTION.

Cottonseed products interests will be well represented at the convention of federal and State food control officials at Washington on November 13 and 14. In addition to Chairman W. A. Reynolds of the feed control committee of the Inter State Cotton Seed Crushers' Association, Vice-President J. J. Culbertson of the Inter State Association and ex-President M. E. Singleton are both going as delegates from the Oklahoma State association, together with J. M. Aydelotte and C. L. Whitney.

## COTTONSEED MEAL AS A SOURCE OF POTASH

### How Deficiency Caused by the War Can Be Supplied

By Dr. A. M. Soule, President Georgia College of Agriculture.

Naturally, much attention is centered at present on the discovery and utilization of all possible supplies of potash available within the borders of continental America. In this respect the South is particularly fortunate, for its most important crop produces a seed which contains a very considerable amount of potash, and which therefore if adequately utilized will tend to mitigate the situation which has arisen as a result of the cutting off of the supply of this essential plant food element by the European war.

The analysis of a good grade of cottonseed meal shows that each 100 pounds contains approximately 7 pounds of nitrogen, 3 pounds of phosphoric acid and 1.75 to 2 pounds of potash. Multiplying these figures by 20, the quantity of these respective elements in a ton is seen to be 140 pounds of nitrogen, 60 pounds of phosphoric acid and 35 to 40 pounds of potash.

Cottonseed hulls are also valuable as a source of this element, though they contain a relatively low percentage of nitrogen and phosphorus. The average of many analyses indicates that 100 pounds of hulls will provide .75 of a pound of nitrogen, .20 of a pound of phosphoric acid and 1.1 pounds of potash. In other words, a ton of cotton seed hulls contains more than 20 pounds of potash.

Those who are under the impression that the seed supplies this element in a much larger amount are laboring under a misapprehension, for while the raw seed contain as much as 3.15 per cent. of nitrogen and 1.25 per cent. of phosphoric acid, they only contain 1.15 per cent. of potash. In other words, a ton of seed contains about the same amount of potash as a ton of hulls, and only about half as much of this element as a ton of meal.

The farmer, therefore, who can exchange his seed for meal advantageously can secure a larger supply of potash at a lower cost than through the retention of the seed at home for composting purposes as has been advocated by so many. The seed can not be fed with anything like the satisfaction attending the use of the meal.

Another marked advantage of the meal is that it may be fed to livestock with the assurance that if the yard manure be properly saved it will contain practically all the potash present in the meal before it was fed. By the utilization of the meal, therefore, the farmer gains the marked advantage of its use as a food and as a source of fertilizer as well. In other words, he makes two profits from securing meal and first feeding it, and then conserving the manure for the fertilization of his land.

Another important fact to bear in mind in this connection is that the straw from any of the cereals, corn stover and other forms of coarse fodder available on every farm contain considerable quantities of potash. These feeds can only be utilized to the best advantage when fed with some concentrate such as cottonseed meal. When so utilized, however, they can be worked up profitably through animals and any refuse used as litter for the purpose of increasing the supply of yard manure.

In other words, where cottonseed meal and forage of the character described is utilized to the best advantage, the percentage of potash in yard manure can be raised above the average, to as much in fact as 10 to 15 pounds per ton, whereas, lot manure ordinarily contains only about 7 to 10 pounds of potash per ton.

## HARDENED EDIBLE OILS

MADE FROM

## VEGETABLE OILS OF ALL KINDS

Oils Hardened to Order

The American Oil Treating and Hardening Co.

CINCINNATI, OHIO, U. S. A.

### Cotton Meal Furnishes Cheap Potash.

Thus, while it may be extremely difficult to secure commercial potash in forms which have been so largely used in the past, there is no reason why a very considerable quantity of this element should not be conserved and made available on every Southern farm through the proper utilization of cottonseed meal and hulls and the other sources of supply mentioned above.

That cottonseed meal will furnish a relatively cheap source of potash goes without question. It is not commanding an unusually high price on the market at the present time. Even at the figures obtaining for seed in most localities, the farmer is benefited by exchanging his seed for meal or purchasing the meal directly.

Aside from this, if he were to attempt to buy 40 pounds of quickly available potash in one of the forms most desirable for the nutrition of crops, he would find the cost excessive. There are few ways in which he can buy potash cheaper at present than through cottonseed meal; hence, special attention and emphasis are with propriety laid upon this material as a source of supply of one of the constituents regarded as so important and valuable in the production of our staple Southern crops.

In this connection the land owner must not lose sight of the fact that the other elements contained in cottonseed meal make it especially valuable to him for feed and fertilizer as well.

There is nothing which he can buy which will supply nitrogen at a relatively lower cost. In the feeding of any class of stock kept on the average farm it is absolutely necessary that protein be supplied in very considerable quantities. This is ordinarily the element which costs the finisher of beef cattle, for instance, the largest amount; hence to obtain a sufficient quantity of it at a reasonable outlay tends materially to increase the certainty of profits from the finishing of beef animals.

This is an added reason why special effort should be made on the part of the farmer, therefore, to utilize cottonseed meal as extensively as possible, for he will not only increase his supply of potash but enrich the resulting manure materially insofar as its nitrogen content is concerned.

### Cotton Meal as Source of Phosphorus.

But little attention has been paid to cottonseed meal as a source of phosphorus in the past. Nevertheless, it contains, as already seen, about 60 pounds of this element per ton, which at even 5 cents a pound for available phosphorus, amounts to \$3. In the face of the present emergency and the difficulty of balancing up fertilizers for certain crops and soils as has been done in the past, it will be advisable for the farmer to emphasize the amounts of nitrogen and phosphorus in his formulas more strongly than ever, for while neither one of these elements can take the place of potash, their liberal use will help to stimulate a vigorous plant which will range on that account through a wider area of soil and thus be in condition where the land has been properly cared for, to assimilate a larger amount of potash than would otherwise be the case.

The situation confronting the Southern farmer with reference to a potash supply can therefore be mitigated to a considerable de-

gree if our cottonseed by-products are utilized to the best possible advantage. And since there never was a time when it was more essential and important to husband and care for every available source of potash, it has seemed desirable that the possibility of solving a part of the existing problem through the proper utilization of cotton seed and cottonseed by-products be called to public attention as quickly as possible and emphasized, so that the farmer may be fully informed with reference to this matter, and take full advantage of the existing situation.

### BUYING ON WAR ACCOUNT.

According to an optimistic dispatch from New York it would appear that the country is overrun with purchasing agents of Britain and France, intent on sewing up many lines of production into a double-knot by the volume of their insistent orders. These buyers are represented to be scurrying up and down the land, begging manufacturers to relieve them of the bags of gold with which they are burdened.

It is an interesting picture, even if not yet altogether visualized in trade. Nearly every reader will believe it, because it is exactly what most enthusiastic prognosticators have

proclaimed. According to much unbounded and undigested enthusiasm this nation should now already be floating at the high tide of prosperity by reason of demands made on it by the warring peoples.

It is wise to take a more moderate view. To date we have been hurt vastly more than helped by the old world misfortune. After we recover from our financial paralysis—and the patient is steadily improving—we may see more clearly the silver lining in the cloud, but meanwhile those who really do the things of commerce, instead of merely talk them, have carried a staggering load.

According to the press dispatch, the munitions of war now in insistent and huge demand run from horseshoe nails to canned goods, including bridles, horses, blankets, sweaters, shoes, khaki cloth, tent cloth, autos, powder, cartridges and rifles. The list embraces also drugs and all that goes to alleviate suffering and aid recovery in Red Cross work.

Doubtless there is basis for these tales, although the one which now comes over the wires more likely represents possible future rather than actual present conditions. Our exports of grains are known to be swelling to large totals. Packers have sold a big tonnage of canned and pickled meats, the most difficult of all their products to dispose of in ordinary times. Packingtown, indeed, is the busier for the war. Our sales of horses, multiplied into the thousands by "boomers," have so far been disappointing.

But, say these prophets of our prosperity from overseas misfortune—"the war is not ended yet." Unfortunately it is not, nor does it promise to be speedily concluded.—Chicago Breeders' Gazette.

### FOREIGN TRADE OPPORTUNITIES.

Following are taken from Daily Consular and Trade Reports and additional information regarding any item may be obtained by addressing the Bureau of Foreign and Domestic Commerce, Washington, D. C., referring to each item by its number.

No. 14012. Tallow.—An American consular officer in a Latin American country advises that a soap and candle manufacturer who has been buying his raw material in Europe wishes to be placed in communication with firms in the United States, and would like samples of tallow prepared for candles (esterina). Seeds of spurge and castor are also desired.

No. 14040. Groceries, extracts, etc.—A wholesale firm in a South American city advises an American consular officer that it wishes to hear from exporters of groceries, essences and extracts, papier-mache articles, paper bags, and other necessities for confectioners, and small apparatus for filling and corking bottles.

No. 14041. Meat-hashing machines and hardware.—A commission merchant in central France desires to represent American manufacturers of meat-hashing machines and hardware on a commission basis. He informs an American consular officer that he now handles similar articles of French and foreign manufacture.

There are plenty of men out of employment, but a good cotton oil mill man need never be idle if he makes use of the "Wanted" department of The National Provisioner.

### Cottonseed Products Associations.

#### INTER STATE COTTON SEED CRUSHERS' ASSOCIATION.

President, C. L. Ives, New Bern, N. C.  
Vice-President, J. J. Culbertson, Paris, Tex.  
Secretary-Treasurer, Robt. Gibson, Dallas, Texas.

#### ALABAMA COTTON SEED CRUSHERS' ASSOCIATION.

President, T. J. Kidd, Birmingham.  
Vice-President, J. W. Radney, Doanoke.  
Secretary-Treasurer, C. E. McCord, Prattville.

#### ARKANSAS COTTON SEED CRUSHERS' ASSOCIATION.

President, E. S. Ready, Helena.  
Vice-President, J. P. Fausette, Argenta.  
Secretary-Treasurer, P. F. Cleaver, Arkadelphia.

#### NORTH CAROLINA COTTON SEED CRUSHERS' ASSOCIATION.

President, C. A. Johnson, Tarboro.  
Vice-President, N. E. Edgerton, Selma.  
Secretary, H. A. White, Greenville, N. C.  
Treasurer, F. C. Dunn, Kinston, N. C.

#### GEORGIA COTTON SEED CRUSHERS' ASSOCIATION.

President, P. D. McCarty, Atlanta.  
Vice-President, E. C. Ponder, Rutledge.  
Secretary-Treasurer, E. P. Chivers, Atlanta.

#### LOUISIANA COTTON SEED CRUSHERS' ASSOCIATION.

President, J. W. Vogler, Alexandria.  
Vice-President, W. P. Hayne, Boyce.  
Secretary-Treasurer, Bryan Bell, New Orleans.

#### MISSISSIPPI COTTON SEED CRUSHERS' ASSOCIATION.

President, J. B. Perry, Grenada.  
Vice-President, W. H. Madden, Yazoo City.  
Secretary-Treasurer, H. C. Forrester, Meridian.

#### OKLAHOMA COTTON SEED CRUSHERS' ASSOCIATION.

President, A. G. Eskins, Shawnee.  
Vice-President, Geo. H. Walker, Muskogee.  
Secretary-Treasurer, J. M. Aydelotte, Oklahoma City.

#### SOUTH CAROLINA COTTON SEED CRUSHERS' ASSOCIATION.

President, John T. Stevens, Kershaw.  
Vice-President, F. H. Hendrix, Leesville.  
Secretary, B. F. Taylor, Columbia.  
Assistant Secretary, W. B. West, Columbia.

#### TEXAS COTTON SEED CRUSHERS' ASSOCIATION.

President, Patrick Graham, Houston.  
Vice-President, B. W. Couch, Fort Worth.  
Secretary, Robert Gibson, Dallas.  
Treasurer, J. A. Underwood, Honey Grove.



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, October 30.—Market steady. Western steam, \$11.25; Middle West, \$10.80 @10.90; city steam, 10½¢. nom.; refined Continent, \$11.80; South American, \$12.10; Brazil, kegs, \$13.10; compound, 6½¢ @7¼¢. nom.

### Marseilles Oils.

Marseilles, October 30.—Copa fabrique, 100 fr.; copa edible, 103 fr.; peanut fabrique, 75½ fr.; edible. —.

### Liverpool Produce Market.

Liverpool, October 30.—(By Cable).—Beef, extra India mess. —; pork, prime mess, —; shoulders, square, 69s. 9d.; New York, 67s. 6d.; picnic, 57s.; hams, long, 72s. 9d.; American cut, 66s. Bacon, Cumberland cut, 71s.; long clear, 77s.; short backs, 66s.; bellies, clear, 77s. Lard, spot prime, 51s. 6d.; American refined contract, 54s. 28-lb. boxes, 54s. 6d. Lard (Hamburg), nominal. Tallow, prime city, 28s. 1½d.; choice, 31s. 6d. Cheese, Canadian finest white, new, 72s. Tallow, Australian (at London), 28s.

## FRIDAY'S CLOSINGS.

### Provisions.

The market was a shade higher on buying thought to be for stock lard traders and the strength in the grain markets.

### Stearine.

The market continues quiet but steady with oleo quoted at 8¼¢ @9¢.

### Tallow.

The market remains quiet, with values unchanged. City is quoted at 6¼¢. and specials at 6½¢ @6¾¢.

### Cottonseed Oil.

The market was firm early on the continuation of buying power of the past few days and the steady lard market. Later realizing developed and the market reacted.

Market closed 7 to 16 points advance. Sales, 28,100 bbls. Spot oil, \$5 @5.20. Crude, Southeast, \$4 nominal. Closing quotations on futures: November, \$5.10 @5.12; December, \$5.19 @5.22; January, \$5.29 @5.30; February, \$5.40 @5.43; March, \$5.58 @5.60; April, \$5.65 @5.71; May, \$5.78 @5.79; June, \$5.85 @5.90; good off oil, \$4.90 @5.20; off oil, \$4.85 @5.18; red off oil, \$4.75 @5.15; winter oil, \$5.25 @6.25; summer white oil, \$5.25 @6.25.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, October 30.—Hog market slow and steady. Bulk of prices, \$7.25 @7.55; mixed, \$7.10 @7.70; heavy, \$7.05 @7.65; rough, heavy, \$7.05 @7.15; Yorkers, \$7.40 @7.50; pigs, \$4.50 @7.15; cattle steady to strong; beefs, \$6.50 @11; cows and heifers, \$3.60 @9.30; Texas steers, \$6 @7.10; stockers and feeders, \$5.10 @8.10; Western, \$5.75 @9.40. Sheep market steady to a shade higher; native, \$5.10 @6.15; Western, \$5.35 @6; yearlings, \$5.85 @6.85; lambs, \$6.50 @8.10; Western, \$6.60 @8.

Sioux City, October 30.—Hogs steady, at \$7 @7.15.

Buffalo, October 30.—Hogs lower; on sale, 9,600, at \$7.75 @7.80.

Kansas City, October 30.—Hogs steady, at \$6.95 @7.45.

South Omaha, October 30.—Hogs steady, at \$6.90 @7.20.

St. Joseph, October 30.—Hogs steady, at \$6.80 @7.40.

Louisville, October 30.—Hogs steady, at \$7.35 @7.50.

Indianapolis, October 30.—Hogs higher, at \$7.45 @7.75.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 24, 1914, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
S. & S. Co.	6,147	12,600	9,738
Armour & Co.	8,546	25,200	22,234
Swift & Co.	6,718	12,800	27,430
Morris & Co.	6,575	7,900	10,038
G. H. Hammond Co.	2,161	7,800	...
Libby, McNeill & Libby	3,307	...	...
Total (complete)	40,381	117,003	78,724

Western Packing & Provision Co., 9,100 hogs; Independent Packing Co., 7,500 hogs; Anglo-American Provision Co., 7,700 hogs; Boyd, Lunham & Co., 6,300 hogs; Roberts & Onke, 5,800 hogs; Brennan Packing Co., 4,100 hogs; Miller & Hart, 2,800 hogs; others, 11,300 hogs.

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	5,843	13,746	5,860
Fowler Packing Co.	264	...	2,434
S. & S. Co.	7,555	8,071	4,027
Swift & Co.	7,545	8,706	6,562
Cudahy Packing Co.	4,527	6,007	3,178
Morris & Co.	5,584	4,925	4,335
Blount	229	114	...
M. Rice	9	1,119	...
Schwartz, Bolen & Co.	76	3,307	...
Butchers	176	719	53

Campbell Bros. & Co., 95 hogs; Hell Packing Co., 814 hogs; S. Kraus, 159 cattle; I. Meyer, 34 cattle; John Morrell & Co., 276 cattle; E. Storm, 9 cattle; United Dressed Beef Co., 111 cattle; Wolf Packing Co., 74 cattle.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	1,994	2,427	3,956
Swift & Co.	4,221	5,010	15,857
Cudahy Packing Co.	3,615	6,477	13,263
Armour & Co.	3,097	6,846	15,285
Swartz & Co.	...	652	...
J. W. Murphy	...	994	...
Others	20,811	...	95,942

Lincoln Packing Co., 39 cattle; John Morrell & Co., 3 cattle; T. M. Sinclair & Co., 2 cattle; South Omaha Packing Co., 16 cattle.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	7,171	5,175	1,742
Swift & Co.	7,012	5,446	2,163
Armour & Co.	6,746	6,944	2,574
Hell Packing Co.	395	...	...
Independent Packing Co.	966	708	...
East Side Packing Co.	212	1,228	...
J. H. Belz Provision Co.	10	650	...
Krey Packing Co.	1	2,065	...
Carondelet Packing Co.	65	343	40
Sartorius Provision Co.	...	536	...
Others	4,864	18,256	1,731

St. Joseph.*			
	Cattle.	Hogs.	Sheep.
Swift & Co.	1,700	6,670	1,181
Hammond Packing Co.	900	4,119	635
Morris & Co.	1,100	3,437	...
Others	...	1,381	...

\*Incomplete.

## POULTRY, BUTTER AND EGG MEETING.

The annual convention of the National Poultry, Butter and Egg Association was held this week at Chicago. Dr. M. E. Pennington, of the Department of Agriculture, addressed the meeting. She advised the producer to adopt modern packing methods in order to increase his profits. The following officers of the association were elected for 1915: President, Charles E. McNeill, Chicago; secretary, A. D. McIntyre, Chicago; treasurer, P. F. Combiths, Chicago; members of the executive committee: W. H. Whitcomb, W. F. Priebe, T. F. Gallagher, Chicago, and J. A. Long, Portland, Ind.

There are plenty of men out of employment, but a good packinghouse man need never be idle if he makes use of the "Wanted" department of The National Provisioner.

## RECEIPTS AT CENTRES

SATURDAY, OCTOBER 24, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	14,000	2,000
Kansas City	1,000	2,000	...
Omaha	100	3,000	200
St. Louis	100	4,500	...
St. Joseph	100	6,400	200
Sioux City	200	2,000	100
St. Paul	2,000	1,500	1,000
Oklahoma City	...	500	...
Fort Worth	500	...	...
Milwaukee	10	4,817	40
Denver	200	100	600
Toledo	...	1,800	...
Louisville	400	1,359	50
Detroit	...	115	...
Cudahy	...	500	...
Wichita	...	367	...
Indianapolis	300	6,000	...
Pittsburgh	...	4,000	1,000
Cincinnati	1,000	2,433	...
Cleveland	120	1,000	2,000
Buffalo	900	4,000	2,600
New York	288	2,940	1,989

MONDAY, OCTOBER 26, 1914.

Chicago	19,000	31,000	48,000
Kansas City	26,000	8,000	8,000
Omaha	8,500	2,000	20,000
St. Louis	5,500	10,300	2,700
St. Joseph	1,500	4,500	100
Sioux City	4,600	2,000	8,000
St. Paul	7,500	7,300	10,000
Oklahoma City	700	2,000	300
Fort Worth	2,500	1,300	100
Milwaukee	25	1,894	100
Denver	3,000	800	3,200
Louisville	2,200	5,000	237
Detroit	...	390	...
Wichita	...	176	...
Indianapolis	450	3,000	...
Pittsburgh	2,300	12,000	8,800
Cincinnati	2,600	3,187	900
Cleveland	800	5,000	9,000
Buffalo	6,200	21,000	17,000
New York	3,611	6,780	16,765

TUESDAY, OCTOBER 27, 1914.

Chicago	6,000	21,000	24,000
Kansas City	15,000	17,000	14,000
Omaha	3,000	4,000	26,000
St. Louis	4,200	7,000	2,000
St. Joseph	1,300	5,000	500
Sioux City	300	2,000	1,200
St. Paul	2,500	5,500	7,300
Oklahoma City	1,700	1,300	...
Fort Worth	3,000	2,700	1,000
Milwaukee	500	2,379	500
Denver	1,300	1,300	800
Toledo	...	500	...
Louisville	150	500	50
Detroit	...	250	...
Cudahy	...	5,000	...
Wichita	...	1,987	...
Indianapolis	800	7,000	...
Pittsburgh	...	4,000	1,000
Cincinnati	...	3,179	...
Buffalo	400	3,000	3,000
Roston	3,175	18,021	12,988
Cleveland	60	1,000	2,400
New York	1,322	9,610	5,624

WEDNESDAY, OCTOBER 28, 1914.

Chicago	19,000	24,000	33,000
Kansas City	9,400	12,000	15,000
Omaha	4,300	3,000	15,000
St. Louis	3,300	8,200	3,200
St. Joseph	1,000	7,000	2,000
Sioux City	900	2,000	2,000
St. Paul	2,100	2,500	3,800
Oklahoma City	1,200	2,000	1,000
Fort Worth	2,500	3,200	100
Milwaukee	25	12,708	800
Denver	4,500	1,000	1,200
Louisville	50	1,000	50
Detroit	...	3,500	...
Wichita	...	1,799	...
Indianapolis	1,500	9,000	...
Pittsburgh	...	4,500	1,000
Cincinnati	600	3,111	900
Buffalo	400	3,200	3,000
Cleveland	...	2,000	...
New York	1,786	5,647	7,196

THURSDAY, OCTOBER 29, 1914.

Chicago	5,000	23,000	24,000
Kansas City	4,500	8,000	9,000
Omaha	1,600	4,200	15,000
St. Louis	4,800	9,000	3,000
St. Joseph	1,500	8,400	8,000
Sioux City	800	1,500	4,500
St. Paul	...	3,000	...
Oklahoma City	1,000	1,300	...
Fort Worth	3,500	3,000	300
Milwaukee	...	1,587	...
Louisville	...	2,758	...
Detroit	...	8,000	...
Cudahy	...	1,700	...
Wichita	...	1,631	...
Indianapolis	...	8,000	...
Cincinnati	1,300	3,068	900
Buffalo	250	3,200	3,000
Cleveland	...	2,000	...
New York	1,381	992	4,178

FRIDAY, OCTOBER 30, 1914.

Chicago	2,500	20,000	16,000
Kansas City	2,000	7,000	8,000
Omaha	400	3,000	2,500
St. Louis	1,700	10,000	1,100
St. Joseph	200	8,000	300
Sioux City	300	1,500	400
Fort Worth	1,000	600	100
St. Paul	1,700	3,800	15,000
Oklahoma City	1,000	2,500	250



# LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner from The National Live Stock Commission Co.)

Union Stock Yards, Chicago, October 28.

In beef steer cattle the trade on Monday, the opening day of the week, ruled active and 15@25c. higher; in fact, some of our sales showed even more advance, and the improvement in the market can be attributed largely to the light run of 18,300 cattle, which was a decrease of 35 per cent. from a week ago Monday, at which time receipts totaled 30,000 head. Prime beefs topped the market again at 11c., but the percentage of cattle selling above 10c. was very slim indeed, indicating that it not only takes better finished cattle to bring top-notch prices now than it did thirty to forty days ago, but also that well finished beefs are very scarce. Tuesday's run of 5,381 cattle met with a fully steady demand at Monday's advance. Wednesday's run of 19,000 cattle included 3,500 Westerns and 2,500 canner cows direct to the packers from other markets, thus leaving a very moderate Wednesday supply of steer cattle, and the receipts for the first three days of this week totaled 42,500 head, as compared with 56,000 for the same period a week ago, the decrease in receipts being divided proportionately between Natives and Westerns, and as a consequence of the lessened supply we had a good, active trade, values being 10 to 15c. higher on top of Monday's 15 to 25c. advance.

There has been a recovery in the market on "she-stuff," and while the low-priced cows selling from \$4@4.75 do not show a great deal of improvement, anything in the way of butcher-stuff selling from 5c. upwards has advanced anywhere from 25@35c. cwt. this week with heifers showing 25@50c. advance; in fact, some of the right good kind on the yearling order show even more gain.

Receipts of hogs on Wednesday were estimated around 24,000, a little lighter than generally expected. Trade opened strong and the early sales looked 10@15c. higher on the class of hogs we could sell to the Eastern shippers and the speculative trade, but the big packers were not willing to follow the advance, holding back until late in the day; consequently the trade weakened off some from the opening hours and the early sales looked a little out of line. Prime mixed and choice shipping grades sold largely in a range of \$7.50@7.70, top of \$7.80 being paid for one load of fancy heavy hogs, but they stood out largely by themselves as they were a fancy load of Show hogs and nothing like them on the market that day. Bulk of the mixed packing grades sold largely in a range of \$7.35@7.50. Quite a supply of underweight light and pigs on the market here again and it looks as if we would be burdened with this latter class of stuff during the next few weeks, but we will see a steadier trade from now on, but are inclined to think that prices might work some lower than it is at present during the next thirty days.

The sheep and lamb trade has taken on a different color since the opening of the week. The week opened with over 43,000 on sale, but the day's transactions represented a decline of no more than 10c. per cwt., which decline was quickly regained Tuesday, the market strengthening still more Wednesday, and the whole situation is now surrounded by a firm and active feeling. A feature of the trade, as is usual at this season of the year, is the returning to market of lambs that have gone out on feeding account earlier in the season, many of which are unfit for killers, and as the feeders are not interested in stock that comes in from local territory, even though they originally came from the range, such shipments are usually disposed of at a loss to the owner. Feeders find it hard to get lambs that carry any weight, as well as a choice class of sheep, yearlings or ewes, while the lighter grades of feeding lambs are quite plentiful. We quote: Good to choice lambs, \$7.75@8; poor to

medium, \$7.25@7.60; culls, \$6@6.50; fat yearlings, \$6.25@6.50; fat wethers, \$5.75@6; fat ewes, \$4.85@5.15; poor to medium, \$4.50@4.75; culls, \$3.50@4.25; feeding lambs, \$6.85@7.15; feeding yearlings, \$6@6.25; feeding wethers, \$5.25@5.40; feeding ewes, \$4.40@4.65; breeding ewes, \$5.75@6; yearling breeding ewes, \$6.25@6.60.

## ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., October 28.

Receipts of cattle for the week amounted to 22,900, which included 6,700 on the Southern side. All classes of cattle this week show big increases in value. Beef steers are anywhere from 50c.@\$1 higher than last week. Offerings were very few and quality poor. The top for the week was only \$10. Most of the offerings sold in a range of \$7.75@9.50. Heifers are 75c.@\$1 higher for the week, the top being \$8.75, with the bulk at \$7@8.75. Steers and heifers topped at \$10, with the bulk of this kind going to scale at \$8.50@10. Cows of good quality are fully a \$1 a hundred higher, selling between \$5.50 and \$7. Common canner cows are 50@75c. higher, selling in a range of \$4.35@4.75. Veal calves are 25@50c. higher for the week, top \$10.75. Oklahoma steers of which there were very few, sold about 50@75c. higher as compared with last week, most of the offerings going around \$6.35. Quarantine canner stock is 50@75c. higher for the week.

Hog receipts were 42,750 this week. For the most part there has been little change in the hog market this week, although several times the market took on a stronger tendency. The week opened with best hogs at \$7.65. Since that time slight fluctuations have been noted, but today the market closes with best offerings at \$7.75, and the bulk at \$7.40@7.70. Quality fair. A good many light and half fat hogs being offered. Order buyers were not as active as last week.

The sheep receipts for the week amounted to 9,200 head. Mutton sheep are about steady with last week. The bulk of good kind going to scale at \$5.25, although today a small bunch brought \$5.35. Lambs are fully 25c. higher for the week. Today the top for the week of \$8.25 was made. Clearances were excellent throughout the entire period and quality good.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, October 27.

Cattle sold strong to 10c. higher today, following a good market yesterday. Smaller receipts this week is the reason for the improvement; 26,000 here Monday and 15,000 today; 8,000 head less than some days last week. Prime cattle have been exceptionally scarce, and would sell better than at any previous time. Killers here need some choice cattle. Morris & Company have been given a free hand to buy the very best cattle, hogs and sheep for the Fred Harvey dining car service, and will keep up a \$50,000 stock of choice meats in the commissary department of the Harvey people at the new Union Depot here at all times. The quick recovery of the market this week shows that packers are taking only what is necessary for immediate use, indicating that they will be in the market here every day for their supplies, making a steady, every-day demand. There is a small run of quarantine cattle today, and quality is common. Good quarantine steers are worth \$6.25 to \$6.75, but most of the arrivals sell at \$5.10 to \$6.25, being light weight and thin fleshed. Long strings of Western feeders are selling this week at \$6.50 to \$7.85, weighing from 900 to 1,175 lbs., and stockers at \$6.25 to \$7.40, weighing 600 to 875 lbs.;

stock calves \$6.85 to \$8.25, common to fair stock cattle \$5.50 to \$6.25.

The hog market opened barely steady this morning, but order buyers received some good orders and started lively competition among themselves, which the packers soon joined. Before the session had gone far it was a five higher market, receipts 17,000 head. Top price was \$7.45, bulk of sales \$7.10 to \$7.40. Packers are supporting the market well on its present footing, and weekly receipts here considerably in excess of present volume could be handled without hurting prices. Lard and other pork product, recently slow to move, are now selling readily, and fresh pork and smoked meats, a good asset all summer, continue easy to vend.

Sheep and lambs are strong to 10 higher today; receipts 14,000. Top lambs brought \$7.70, and best feeding lambs around \$6.90. A large share of the supply is feeding and stock grades, leaving a relatively small number for killers, who take everything that carries any flesh away from the feeder buyers. Light feeding lambs are available at \$6 to \$6.50; breeding ewes \$4.50 to \$5.75.

## OMAHA

(Special Letter to The National Provisioner.)

So. Omaha, Neb., October 27, 1914.

Under the influence of the exceptionally heavy run of cattle last week, 35,000 head, the market slumped off sharply and showed declines ranging from 25 to 50c. on practically all grades. A few choice, corn-fed loads sold up pretty well, but the ordinary run of fed cattle sold the lowest of the season, and the same held true as to grass steers. Fair to good corn feds sold largely around \$7.75 to \$8.75, down as low as \$6.75, and up as high as \$10.50. Tops for grass beef were around \$8.30, and the bulk of the grass cattle sold to both packers and feeder buyers around \$6.50 to \$7.50. This week the trade has recovered somewhat all along the line, as supplies have been much smaller and the general demand correspondingly improved. Cows and heifers sold lower last week than any time during the past year and a half, and although values have stiffened up a little this week prices are still comparatively low. Common to best grades of she stock are going at a range of \$4 to \$6.50, the bulk of the fair to good butcher and beef stock going largely at \$5.25 to \$5.75. Veal calves continue in active request, add steady at \$8 to \$10, and bulls, stags, etc., find a tolerably free outlet at \$4.50 to \$6.25.

Hog prices struck the low point of the year the latter part of last week, but there has been a slight reaction, and values are back to about where they were a week ago. Undertone to the trade is still weak, however, and all classes of buyers maintain a decidedly bearish attitude in spite of the very moderate receipts at most points. Light and butcher loads still command a healthy premium, although the range for fair to good loads of all weights is comparatively narrow. With 4,500 hogs here today, prices were steady to easier. Tops brought \$7.15 the same as on last Tuesday, and the bulk of the trading was around \$6.95@7.05 as against \$6.85@7 one week ago.

There has been a very fair amount of life and strength in the market for sheep and lambs, and the competition between packers and feeder buyers has been keen for several days, the trend of values being upward all along the line. Fat lambs are selling at \$7.25@7.75; yearling, \$5.64@7.20; wethers, \$5.25@5.75, and ewes, \$4.50@5.15.

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO OCTOBER 26, 1914.

	Beefes.	Calves.	Sheep and lambs.	Hogs.
New York .....	1,845	2,684	4,719	5,403
Jersey City .....	5,804	3,001	15,212	27,815
Central Union .....	2,712	539	15,003	—
Lehigh Valley .....	1,100	275	850	—
Scattering .....	—	116	—	4,885
Totals .....	11,461	6,855	36,384	38,103
Totals last week .....	14,403	6,567	38,312	32,731

## HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Half a million packer hides have been sold within a month. The war has greatly increased the demand for meat products, and the hides resulting from the increased slaughter are taken by tanners to make leather for export. Despite the demand prices have not advanced. The imported dry hide situation has an influence upon the domestic take-off. Country buffs and extremes are in active request. Heavy sides are in less demand. Dealers' stocks are too small to promise quick delivery.

## Chicago.

**PACKER HIDES.**—Another heavy week of trading is presented in packer hides. All selections but butts and native bulls were moved at former low and slightly higher figures. Practically all of the grades of hides moved were taken in sizable blocks with light native cows the leader. Native steers were sold in a rather large way. Several trades were effected at 21c. involving about 20,000 September, October and November slaughter. Other sales aggregating 10,000 October and November hides were effected at the former top rate of 21½c. Texas steers were not taken in the heavy weights. No sales of heavies have been made under 20c. This is the asking rate. Buyers are not anxious to operate owing to the presence of grubs in late killed stock. The nominal market is considered about 19½c. About 10,000 September and October light and extreme light weights sold at 18½c. and 18c. respectively, and several trades to the extent of about 20,000 September light and extreme light weights were effected at 18¼c. and 18¼c. respectively. Butt branded steers were quiet. Last sales were at 20c. The nominal market is considered at 19@19½c. Colorado steers sold to the extent of about 25,000 October and November kill at the former low rate of 18½c. Branded cows were moved at 18c. to the extent of about 10,000 September and October kill and about 15,000 September slaughter from a river point of kill moved at 18¼c. Heavy native cows sold at 19c. to the extent of about 3,000 October and November kosher kill. No straight stuck throats were moved although there were rumors around the market of a movement at 19½c. involving some older hides. Heavy cows sold in connection with some lights by one of the larger independent local packers at 19½c. Light native cows brought 19½c. About 40,000 November and December hides were moved by the big four at that figure, and several of the city packers sold to the end of the year at the same rate, aggregating a total of about 5,000 of such quality. Two cars of October light cows 42 to 55 lbs. sold at 19½c. Native bulls were dull. Some last winter's bulls are offered at 15c. and current slaughter is quoted at 17c. asked and last paid. Branded bulls sold at 15½c. involving about 4,000 September, October and November kill at the Southern point of slaughter. Northern hides are quoted at 15c. asked.

Later.—Market active. Two packers sold 5,000 December light cows at 20c.; one packer sold 7,000 January light cows at 19½c. Rumor that 30,000 branded hides sold heavy Texas 19½c., light 18½c., extreme 18c., Colorados 18½c., branded cows 18c.

**COUNTRY HIDES.**—Movement in country hides was somewhat restricted due to meagre stocks. The call is principally for buff and extreme weights. Country collectors have limited stocks on hand and receipts are small. Heavy steers were sold at 17c. Most dealers, however, consider steers worth as much as buffs and ask 17½c. for their rather small supplies. Heavy cows were not traded in this week, but a sale of 2,000 was effected late in the preceding period at 17c. Most dealers, however, are talking 17½c. for them. Buffs sold at 17½c. involving about 3,000 seasonable hides and one car of choice quality brought 17½c. Most dealers consider the market firm on a 17½c. basis with a moderate inquiry noted but with extremely limited stocks for sale. Extremes sold at 18¼c.,

several sellers participating to the extent of about 5,000 hides. Sellers decline to accept further orders on this basis and ask 18½c. relatively firmly. Bids at 18¼c. were numerous following the above business. Branded cows are lifeless. Domestic goods are held up to 14c. flat with the nominal market considered about 13c. for business. Country packer branded hides are quiet and range up to 16c. asked for best lots containing a large percentage of steers. Bulls remain dull. Country lots last sold at 13½@13¾c. and the inside rate is considered the nominal market for business at present. Country packer bulls are also quiet and quoted at 14@14½c. nominal for business.

**CALFSKINS** were active in packer varieties. Three killers moved skins this week. One accepted 23½c. for about 12,000 September salting. The other two moved about 17,000 between them, of August, September and October kill at 24c. The remaining unsold stocks are held at 25c. One packer is sold to the end of the year on skins. First salted Chicago city skins remained quiet. Last sales were at 22c. Collectors are generally asking 23c. on further business, but some are offered at 22½c. Outside city skins sold at 21c. by one collector and another secured 21½c. for a car. Country skins are quiet and quoted nominally at 19½@20c. Deacons are slow at \$5@95c. nominal and light calf are quoted at \$1.05@1.10 asked for business. Kipskins show no activity. Country lots are held at 20c. generally with last sales at 19½c. The quality of kipskins at present is of the best. City skins are held as high as 21½c., but available in other quarters at 21c. Packer skins last sold at 21c., and 22c. is now usually asked, with one seller willing to book business at 21½c.

**HORSEHIDES** remain dull and lifeless. Tanners refuse to express their ideas of value. Country lots are in ample supply both here and in the originating sections and quoted at \$4.75@5 nominal; cities are quoted at \$5@5.50 asked. No. 2 hides quoted at \$1 reduction; ponies and glues \$1.50@2 and coltskins at 50@75c. asked.

**HOGSKINS** are moving out slowly in small parcels to local buyers at 50@60c. for the regular country collection with the rejected pigs and glues out at half price. Unsold stocks are moderate.

**SHEEP PELTS.**—A better trade developed in sheepskins this week, pullers seeming to have a little more confidence in finished product values. Slight advances were recorded in wet salted skins, but dry stock continues slow. Packer sheep and lambskins of local and Omaha take-off and late October kill sold at \$1.12½ to the extent of about 12,000 skins. Another killer secured \$1.10 for sheep and lambs of current kill and river take-off. Country sheep and lambskins are selling a little more readily at 60@75c. average as to quality of seasonable uniform lots; country packer goods are held up to \$1 for best lots of late slaughter. Dry Western pelts continue slow and in small supply at 16½@17½c. asked; outside for best Montana descriptions.

## Kansas City.

Another week of considerable activity, practically all selections having participated, with the exception of butt brands, native bulls and branded bulls. The bulk of the demand was for native stock, involving some 25,000 native steers and 45,000 native cows. The previous trading in branded stock had pretty well cleaned up the desirable offerings, and sales were more or less limited, ranging about 3,000 light and extreme Texas, 30,000 Colorados, 25,000 branded cows, indicating tanners are still having a good demand for leather, consequently protecting their sales with purchases of hides. However, the latter part of the week has shown a little quieter tendency, probably because most tanners who were in need of hides had pretty well taken care of their requirements. However, the packers who have any hides on hand over sales are inclined to talk ¼@½c. ad-

vance on these, but other packers who are already sold to date or ahead are willing to sell still further ahead at old prices. While the slaughter of cattle at present is the heaviest it has been any time this year, the ample trading in hides is preventing any accumulation to speak of.

## Boston.

New England hides are firmer. Supplies small and prices holding. Heavy cows are in better request on account of the foreign demand for heavy side leather. The Western market was quite active during the last ten days, with prices holding firmly. The local market has been active, but is a little quieter this week, though prices are firm. Ohio buffs are quoted 17½@17¾c.; Ohio extremes 18½@18¾c. Southern hides have been slightly neglected this week, but seem to be holding steadily around 15c. The demand has been for good heavy hides.

## New York.

**DRY HIDES.**—A strong and advancing market, with Bogotas selling at 1c. higher, 874 bringing 26c. Stocks closely cleaned up. The 20,000 Bogotas in store are held at prices considerably above the market and have been so for some time. Late receipts including 28,000 River Plate dry and 11,000 wet salted. There were offerings of 1,000 heavy Havanas at 13½c., 40@45 lbs. at 14½c., 1,000 Central Americans brought 25c. Dry Mexicans, 23c. Guatemalas, 25c.

**CITY PACKER HIDES.**—Negotiations reported pending on native steers; 2,000 June to September sold at 10½c. July August and September, partly stuck throats, 20¼c. Native bulls quoted at 16¾c.; native cows, 18¾@19c.; butt branded, 18¾c.; Colorados, 18½c.; October natives, 20½c.; spreadies quoted at 26¾@21c.

**COUNTRY HIDES** are strong. West Pennsylvania buffs quoted at ¼c. higher, now held at 17c.; extremes, 18½c.; Middle West buffs and extremes together offered at 18¼c. and 17¼c.; New York State hides, 17c. small lots, 16½c.; Michigan buffs sold at 17¼c.; Southern hides firm at 15½@16c.

**CALFSKINS.**—Medium and heavyweights firm with lightweights somewhat stronger. New York City quotations are \$1.80, \$2.45 and \$2.85. Outside city calf quoted at \$1.60, \$2.25 and \$2.65. Country calfskins, \$1.50, \$2.15 and \$2.50.

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending October 24, 1914:

## CATTLE.

Chicago	40,951
Kansas City	31,671
Omaha	16,372
St. Joseph	8,081
Cudahy	523
Sioux City	2,617
South St. Paul	7,835
New York and Jersey City	11,461
Fort Worth	11,090
Philadelphia	2,960
Pittsburgh	1,503
Denver	1,785
Oklahoma City	5,780
Cincinnati	4,920

## HOGS.

Chicago	115,008
Kansas City	45,071
Omaha	20,020
St. Joseph	30,445
Cudahy	12,276
Sioux City	12,248
Ottawa	14,100
Cedar Rapids	5,315
South St. Paul	22,028
New York and Jersey City	28,103
Fort Worth	6,755
Philadelphia	6,537
Pittsburgh	9,392
Denver	3,361
Oklahoma City	11,071
Cincinnati	11,660

## SHEEP.

Chicago	76,623
Kansas City	26,111
Omaha	44,801
St. Joseph	6,128
Cudahy	306
Sioux City	3,274
South St. Paul	8,405
New York and Jersey City	36,384
Fort Worth	3,432
Philadelphia	11,190
Pittsburgh	4,375
Denver	3,828
Oklahoma City	355



# ICE AND REFRIGERATION

## NEW CORPORATIONS.

Pacific, Mo.—W. A. Powers, J. Booth and J. W. Morrill have incorporated the Pacific Refrigerating Company, with a capital stock of \$30,000.

Pryor, Okla.—The City Light & Ice Co., has been incorporated with a capital stock of \$50,000 by J. R. Cullinane, W. J. O'Brien and C. C. Kissell.

Olean, N. Y.—The Olean Dairy Co. has been incorporated by W. J. Wiedman, M. A. Wiedman and W. F. Wiedman, all of Olean, with a capital stock of \$20,000.

Bay Shore, N. Y.—Charles F. Rutherford, Adam W. Rutherford and Arthur Heritage have incorporated the Garfield Ice Co., with a capital stock of \$20,000.

Royal Oak, Mich.—Articles of incorporation have been filed with the Secretary of the State of Lansing by the Royal Oak Ice & Produce Co., with a capital stock of \$15,000.

Camden, N. J.—The Atlantic Churning Co., to deal in butter, eggs, milk, vegetables, poultry, etc., has been incorporated with a capital stock of \$1,200,000 by R. S. Ayres, H. B. Chase and F. Schenk.

Harrison, Ark.—The Harrison Ice & Storage Company has been incorporated with a capital stock of \$25,000 by N. W. Fellows, president; W. H. Fellows, vice-president, and R. M. Fellows, secretary and treasurer.

## ICE NOTES.

Grayson, Ky.—J. A. Bagby will install an ice plant of 5 tons capacity.

Pacific, Mo.—The Pacific Refrigerating Company will install an ice plant.

Norwich, N. Y.—Fire destroyed the South Otsele Creamery. The loss is estimated at \$8,000; insurance, \$4,000.

Lexington, Ky.—Contracts have been let by W. T. Sistrunk & Co., for the erection and equipment of a cold storage plant.

New Castle, Va.—The Board of Trade, P. V. Jones, president, is very much interested in promoting the erection of a creamery.

St. Paul, Minn.—The Citizens Ice & Fuel Co. will expend \$100,000 to improve their plant. They will also build an artificial ice plant.

Macon, Ga.—Henry Neuhoff, president of the Neuhoff Abattoir & Packing Company, Nashville, Tenn., contemplates building a cold storage plant.

St. Petersburg, Fla.—An ice plant with a daily capacity of 25 tons will be built at Ninth street and Second avenue by the Citizens' Ice & Cold Storage Company.

San Antonio, Texas.—An ice storage vault will be constructed and additional improvements made by the Mission Ice & Fuel Company, Rivas and San Marcos streets.

Centreville, Tenn.—The Centreville Ice Company, located in the southeastern suburbs of Centreville, which was owned and operated by Levi Malugin, has been destroyed by fire.

Johnson, Tenn.—The Clinchfield Ice & Coal Company has been organized with J. W. Franklin, president; M. Black, vice-president, and W. W. Romine, secretary and treasurer, and contemplate building a two-story, 100 x 48 foot brick building with a daily capacity of 30 tons.

Rochester, N. Y.—Herbert B. Cash was elected president of the E. M. Upton Cold Storage Co., in place of E. M. Upton, deceased, and H. C. Brewster was elected vice-president in place of Mr. Cash, at a meeting of the Board of Directors. W. J. Trimble was elected a director of the company to take the place made vacant by the death of Mr. Upton.

## DIRECT EXPANSION VS. BRINE CIRCULATION.

We intend to instal a refrigerating plant for a small cold storage house, apples especially, writes an inquirer to the editor of Refrigerating World. We know of damage having been caused by leaks of ammonia gas where the direct expansion system was used, and therefore hesitate to adopt it. Some salesmen are ready to guarantee that their piping system will be gas tight after erection, but are not leaks apt to develop in course of time? We have also been advised that direct expansion was more economical than brine circulation and that the former was the best system to use for maintaining a constant temperature in our rooms, which are 8 x 8 x 8 feet. Kindly give us your opinion of these questions. We are considering the direct expansion system controlled by thermostat.

Replying to these inquiries, Refrigerating

World says: We are confident that the insertion of a proper anti-leakage clause in the contract will help you in securing ammonia pipework free from leaks. However, in the course of time slight leaks are apt to appear, due to wear in closing and opening of regulating valves, rusting of pipes, loosening of a joint subject to vibration, strains caused by changes in temperature, etc., and if these leaks are not detected in time and skilfully remedied, the fruit will suffer.

Some refrigerating machines controlled by thermostats are giving perfect satisfaction, and probably will continue to, especially in smaller plants. In selecting equipment it will be best to make sure that the instruments are of such quality as to withstand the moisture to which they probably will be subjected.

In the case of apple storage, the temperature of the air in the room should always be between 30 degs. and 33 degs. F. A greater variation than this is objectionable. In plants of less than 20 tons refrigerating capacity it is usually not convenient to operate the compressor 24 hours per day.

The "cold" reserve in a direct expansion system is so small that within one or two hours after shut-down the temperature rises, especially so in small rooms. When the temperature exceeds 32 degs. F. defrosting commences on the expansion coils, a great deal of moisture is liberated which increases the relative humidity in the room from 75 per cent., the proper amount, up to 90 and more.

This feature also is objectionable in careful storage. There are means for overcoming it, but they cost money. The usual method is to cool down a large quantity of brine in tanks while the machine is in operation, only about one-half of the refrigerating being done by exposed expansion piping, the remainder of the piping being submerged in the tank or tanks. Another method, almost unknown in this country, is to erect a sufficiently thick brick wall in front of the in-

## EVERY GIFFORD-WOOD Ice Harvesting Equipment

assures

### Absolute Reliability

Equipment for houses of any capacity.

Let our Engineers work out your problems—No expense to you.



## ICE TOOLS

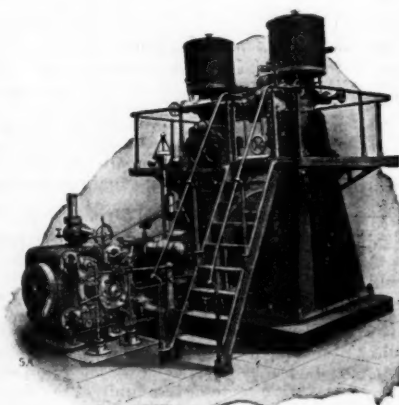
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GIFFORD-WOOD CO.

HUDSON, N. Y.

Boston

Chicago



## The FRICK

Refrigerating Machine is built for Endurance and Efficiency.

It has endured all overloads, lack of attention, excessive speeds and every other kind of hard usage to be met.

FRICK machines have been operating 25 to 30 years, running through long operating seasons

without a shutdown or break of any kind. This is efficiency.

Be sure to ask for our latest Catalog P10.

**FRICK COMPANY, Waynesboro, Pa.**

## PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

## BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Book and Calendar.

**HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.**

**B. B. AMMONIA** may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.  
BALTIMORE: Joseph S. Wernig.  
BOSTON: 120 Milk St., Chas. P. Duffee.  
BUFFALO: Keystone Transfer Co.; J. W. Gilbert.  
CHICAGO: F. C. Schapper, Westerlin & Campbell Co.  
CINCINNATI: Pan Handle Storage Warehouse.  
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.  
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.  
DALLAS: Oriental Oil Co.  
HAVANA: O. B. Cintas.  
INDIANAPOLIS: Railroad Transfer Co.  
JACKSONVILLE: St. Elmo W. Acosta.  
KANSAS CITY: Crutcher Warehouse Co.  
LIVERPOOL: Peter R. McQuile & Son.  
LOS ANGELES: United Iron Works.  
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.  
MELBOURNE: Arkell & Douglas, Inc.

MEMPHIS: Patterson Transfer Co.  
MEXICO, D. F.: Ernst O. Helmsdorf.  
NEWARK: American Oil & Supply Co.  
NEW ORLEANS: Chas. F. Rantz.  
NEW YORK: Roessler & Hasselacher Chemical Co., Shipley Construction & Supply Co.  
NORFOLK: Nottingham & Wrenn Co.  
OKLAHOMA CITY: O. K. Transfer & Storage Co.  
PITTSBURGH: Pennsylvania Transfer Co.  
PROVIDENCE: Rhode Island Warehouse Co.  
ROCHESTER: Shipley Construction & Supply Co.  
SALT LAKE CITY: Utah Soap Co.  
ST. LOUIS: Pillsbury-Becker Engineering & Supply Co.  
ST. PAUL: R. B. Whitacre & Co.  
SAN ANTONIO: Oriental Oil Co.  
SAN FRANCISCO: United Iron Works.  
SAVANNAH: Benton Transfer Co.; R. Zuck, Jr.  
SPOKANE: United Iron Works.  
SEATTLE: United Iron Works.  
TOLEDO: Moreton Truck & Storage Co.  
WASHINGTON: Littlefield, Alvord & Co.

sulation, or if possible, to place the insulation on the outside of the cooling chamber walls, whereby the walls become an effective reservoir for cold, owing to their weight and specific heat.

In a mixed plant of this kind, using direct expansion and brine, the machine must work with a suction pressure just as low as if a regular brine system were used, hence one economy credited to the direct expansion system is not then realized. Accordingly we consider the brine system the most satisfactory for your purpose. All possibility of gas leaks will then be eliminated, regulation of temperature may be effected with greater ease, and the large quantity of brine in the plant will tend to prevent wide fluctuations in temperature.

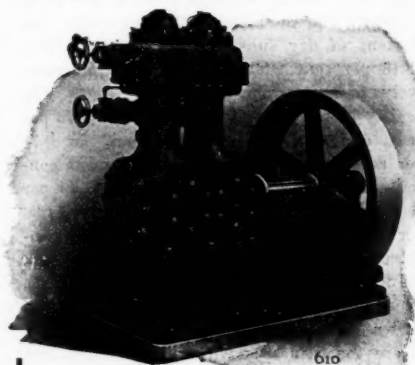
Usually these features are of greater importance than the saving obtained by means of the higher suction pressure possible with direct expansion. By requesting quotations and power guarantees on both types of plants you will learn the difference between the two. The brine system is always the more expensive.

To illustrate, we shall take a plant capable of performing 10 tons of refrigerating work per 24 hours—average room temperature 30 degs. F. For 75 per cent. relative humidity, temperature difference between cooling medium and air should be at least 16 degs. 30—16=14 degs. F. ammonia corresponding to 27 lbs. suction pressure. Assume condenser gauge pressure 165 lbs. per sq. in. Then total cubic inches piston displacement necessary per minute may be taken at 68,500.

For example, a machine with two single acting vertical compressors  $7\frac{1}{2}$  in. in diameter and  $7\frac{1}{2}$ -in. stroke would do. The cost of this machine, belt driven, with high pressure complete, may be estimated at \$1,100. The horse power required to drive a machine of this size will be about 17. The amount of  $1\frac{1}{4}$ -in. direct expansion piping required will be  $2,880,000 \div (26 \text{ B. t. u. per lin. ft.} \times 16 \text{ degs. diff.}) = 6,920 \text{ lineal feet. At 50 cents per foot this represents an expense of } \$3,460.$

To reduce this cost a greater temperature difference is usually decided on, necessitating a lower suction pressure and a correspondingly larger compressor. Thus, with an ammonia temperature of 2 degs. below zero, only one-half as much expansion piping will be required, but the piston displacement must be 98,500 cubic inches, more space being required per pound of gas and the horse power will be about 22. This same machine will also serve

**WATCH PAGE 48 FOR BARGAINS**



## Mechanical Refrigeration

### A Present Day Necessity

Mechanical Refrigeration is coming into more general use every day. This is made possible by the development of Refrigerating Machines of small capacity.

YORK Vertical Enclosed Machines ( $\frac{1}{2}$  to 20 tons refrigerating capacity) are well adapted for use in the Meat Market. They need but little attention and do not require a skilled operator.

In all cases where we have installed such plants they have proven to be profitable investments.

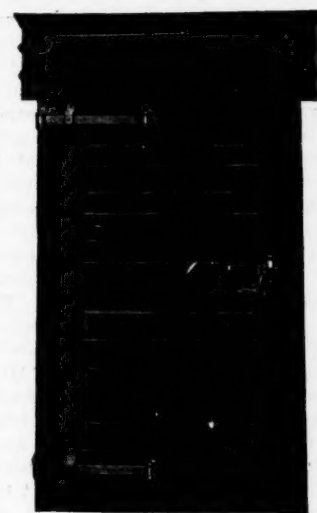
Write today for information and prices.

## York Manufacturing Co.

(Ice-Making and Refrigerating Machinery exclusively)

York, Pa.

# DOORS



## For Cold Storage and Freezers

Have you ever examined our

## JONES or NO EQUAL

types of Doors, and noted the heavy material used in construction, or how the massive Jones Automatic Fastener and Jones Adjustable Spring Hinges keep the door tight against the double and triple seals of contact.

If not, it's time! You should know why the Big Packers use our doors almost exclusively.

Made with or without trap for overhead rail. Cork insulated. Built for strength. A 68-page illustrated catalog upon request.

**JAMISON COLD STORAGE DOOR CO.**

Formerly

**JONES COLD STORE DOOR CO.**  
Hagerstown, Maryland, U.S.A.



a brine system properly, the —2 degs. F. gas refrigerating the brine to an average temperature of 6 degs., the amount of  $1\frac{1}{4}$ -in. brine piping being then  $6.920 \times (16 \text{ degs.} \div 24 \text{ degs.}) = 4,610 \text{ lin. feet}$  at 25 to 30 cents per foot. The less cost of the brine piping is partly offset by the brine pump, brine tank and covering.

The greatest saving you can make is to install insulation which will reduce the rate of heat flow into the cold chambers to between  $1\frac{1}{2}$  and 1 B. t. u. per sq. ft. per 24 hours per deg. F. difference between atmospheric and room temperatures, because in this manner the total refrigerating work, as well as the temperature fluctuations, is reduced to a minimum.

#### COLD STORING GRAPES.

According to a recent bulletin M. K. Kiroff, of the Moscow (Russia) Commercial Institute, has made a series of interesting experiments in the preservation of grapes at low temperatures, at the instance of M. T. Zarotchientzieff, manager of the Moscow-Kazan Railway Cold Store.

The experiments were made in the Micrological Laboratory of the Moscow Commercial Institute, under the guidance of Professor Y. Y. Nikitinsky. It was desired to know whether winter varieties of grapes could be efficiently preserved in cold stores. Unfortunately, everything could not be learned about the condition of the grapes when gathered, etc., so that the results cannot be called conclusive. However, on December 5, 1913, some Tashkent "Nimraim" grapes were inspected as received from M. Tcherniak, a Tashkent fruit grower, and sent for the purpose of such an experiment. The contents of the case weighed about 12 pounds. The interior of the case was lined with packing paper, but the grapes were packed close in two rows, and strewn with cork dust. After removing the top layer of dust the grapes were examined. Bunches were taken lying next to the sides of the case, as well as from the center, below and above. On the upper layer of grapes and in the bunches that lay near the sides of the case, in some of the fruit there were observed flattenings and indentations in the flesh, made by the stems of the fruit. The flattened and indented fruits had lost the bloom which is peculiar to the grape, because of rubbing on the sides of the case and the removal of the waxy efflorescence.

After inspection, the case was left open in the fruit room at 36 degs. Fahr., and along with it was a similar closed case. At the end of December, twenty-two days after placing in cold store, the open case was inspected and photographed. The whole top was covered with mould, which lay on the grapes like a dark green colony on the upper part of the fruits, mostly about the injured parts. The inner layer of grapes, also photographed, was only infected with mould here and there, relatively little, and the mould in the form of separate colonies was found on the skin of the grape mostly about the fruit stem, the junction of which with the fruit was then obviously weakened. The grapes came apart, were broken, and rents were made in the skins, where the mould, under such favorable conditions, developed. Thus the most rapid deterioration was in the upper layer. But inside the case, in the central layer, it was

much less marked. This is probably due to the more rapid desiccation of the upper layer, but perhaps to the accumulation of carbonic acid in the lower layers, liberated by the emanations from the fruits, and limiting the activity of the mould. The good condition of the fruit in the center would not be without its influence. By the middle of January the damage had extended to the center, and all the grapes were covered with mould.

On inspecting the closed case on January 30, 1914, in the fruit chamber of the cold store, just as it had lain alongside the open one, the favorable effect of the packing could be seen. When the upper layer of cork dust was taken off, a fresh, healthy form of grape was found, which was photographed. A more careful examination showed the grapes to be fresh and unhurt. Samples of these fruits were taken for analysis. The case was then freshly strewn with cork dust, and closed. The first sample contained 81.82 per cent. moisture and the second 81.70 per cent. The content of dry substance in the grape was 18.18 per cent. and 18.30 per cent., respectively, or an average of 18.24 per cent. The acidity of the juice of the grape was 0.76 per cent. and 0.74 per cent. fruit acid, or 0.75 per cent. average, and the invert sugar content in the juice of the grape was 11.40 per cent. and 11.32 per cent., respectively, or 11.36 per cent. average. This case was again inspected thirty-five days after, on March 5. On the surface of the upper layer of grapes, which had been damaged, spots of decay of brown color were formed. There, as also where the skin was withering and had lost its power of resistance, penicillium glaucum line had formed. The fruits affected with mould on the upper layer were relatively few. They were taken out of the case. The central layer was quite healthy. The samples taken for analysis yielded results approximately those recorded above for the first samples taken. Then, seventeen days later, on March 23, on a further inspection, the upper layer was found to be more infected with mould, but the other layers were sound. The damaged fruits were removed, and the remainder of the bunches were submitted to be tasted at a meeting of the refrigeration committee on March 25 last. The grapes possessed a fresh, sweet taste and had preserved their aromatic qualities. Samples were again taken for analysis, and analogous results to those already obtained were registered, but with sufficient variation to show that, while resting in the cold store, the process of ripening continues. The series of the three analyses is given in the following table:

Date of analysis.	Water.	Dry substance.	Acidity of juice.	Invert sugar.
January 30, 1914.	81.76%	18.24%	0.75%	11.36%
March 5, 1914.	80.66%	19.34%	0.63%	12.48%
March 23, 1914.	79.50%	20.50%	0.57%	13.06%

Judging from the foregoing, we may come to the conclusion that close packing assists in the preservation of grapes. The open case, as we have seen, led to the rapid deterioration of the fruits. But the experience with the grapes placed in the closed case, although it was opened and closed twice, disclosed satisfactory results.

The chemical investigation showed the ripening of the fruits during storage, which is seen in the loss of water, the increase in the dry substance, the decreased acid in the juice, and increased invert sugar, and probably decreased resistance of grape to mould.

#### COST OF LIVING LOWER IN 1913.

A report from the Bureau of Labor Statistics of the Department of Labor at Washington states that while the average of wholesale prices of commodities was slightly higher in 1913 than in 1912, the upward tendency in 1913 was not so pronounced as in the year preceding. The average increase in 1913 over 1912 for the 252 commodities for which prices were obtained was 1.2 per cent. as compared with an increase of 3.4 per cent. in 1912 over 1911 for the 255 commodities then considered.

Of the articles studied in 1913, 83 showed a decrease in average price, 35 no change, and 134 an increase. Considering them according to the nine groups into which they are classified, decreases are shown in the two groups having an especially important relation to the cost of living, namely, "farm products" and "food, etc.," the average percentage of decrease in these groups being 3.2 and 1.7 per cent., respectively.

In the other seven groups average increases occurred, of which the largest was 6.2 per cent. for fuel and lighting, followed by 3.9 per cent. for house-furnishing goods, 2.5 per cent. for cloths and clothing, 2.4 per cent. for lumber and building materials, 1.1 per cent. for metals and implements, and 1.0 per cent. for drugs and chemicals, while for the miscellaneous group increase was 2.9 per cent.

Among the articles showing marked variations in price within the year were light hogs, which advanced from an average of \$7.45 per 100 pounds in January to \$9.1844 in July, an increase of 23.3 per cent., the price dropping to \$7.73 in December; crude petroleum, which advanced 25 per cent., from \$2 per barrel in January to \$2.50 in March, at which price it remained to the end of the year; corn, which advanced from 49.13 cents per bushel in January to 74.93 cents in September, an increase of 52.5 per cent., the price falling to 70.28 cents in December; and eggs, which advanced 182.1 per cent. from April to November, being 21 cents per dozen in the former and 59¼ cents in the latter month and dropping to 48 cents in December.

The most notable decreases were in the prices of granulated sugar which dropped from 4.606 cents per pound in August to 4.077 cents in December, a decrease of 11.5 per cent.; serge suitings, which dropped 16.7 per cent., from \$1.21½ per yard in July to \$1.01¼ per yard in August, at which price it remained throughout the rest of the year; pig tin, which dropped from 50.45 cents per pound in January to 38½ cents in December, a decrease of 23.7 per cent.; worsted yarns from cross bred stock, which dropped from 88 cents per pound in February to 65 cents in December, a decrease of 26.1 per cent.; creamery butter in New York, which dropped from 36.56 cents per pound in February to 26.93 cents in July, a decrease of 26.3 per cent., after which the price rose to 36.15 cents in December; spelter, which dropped from 7.33 cents per pound in January to 5.18 cents in December, or 29.3 per cent.; and good to fancy sheep, which dropped from \$6.60 per 100 pounds in March to \$4.47½ in September, a decrease of 32.2 per cent., the price rising to \$5.06½ in December.

The average wholesale prices for raw commodities was 1.1 per cent. lower in 1913 than in 1912, while the average for manufactured commodities was 1.8 per cent. higher.

## FOR PURCHASING DEPARTMENTS

### SMALL ELECTRIC MEAT CHOPPERS.

The attention of the trade has been called to an electrically-driven meat chopper which was put on the market by the Coles Manufacturing Company, 23d and Oxford streets, Philadelphia, Pa., a few months ago. This machine is claimed to be the first one that has ever been designed and manufactured to meet the demands of the smaller butcher, and for use in hotels, restaurants and institutions.

The Coles Company have succeeded in developing an unusually powerful motor which, while nominally rated at one-quarter horsepower, will develop a maximum of about three-quarter horse-power for short periods, thus providing ample power for the No. 12 meat chopper with which they fit this machine.

These little machines are wound for both alternating or direct current, and for any voltage and cycles. Two sets of the finest imported knives and plates are supplied, together with sausage stuffing attachment, meat pusher, supply of oil and grease, and a spanner wrench for tightening the chopper ring. The whole outfit is beautifully finished, and would prove an ornamental as well as a thoroughly practical machine for any butcher shop.

It is sold at the remarkably low price of \$85, and its popularity as well as its practicability is best evidenced by the fact that several hundred of them have already been sold, although it has only been on the market a couple of months. The Coles Manufacturing Company offer a broad guarantee with these little machines, and therefore they claim the prospective buyer takes no chances in dealing with an old and well-established concern like the Coles company.

### TOLEDO SCALES AT CONVENTION.

Among the many interesting exhibits at the A. M. P. A. convention at Chicago was that of the Toledo Scale Company, which was in charge of Messrs. Anderson and Elgert. This company was one of the first to manufacture an automatic scale without springs, having developed the principles embraced in the foundation patents of one machine, until at the present day their line consists of over one hundred different styles and sizes of scales ranging in capacity from 2 pounds to 1,500 pounds, which are endorsed by over 130,000 successful merchants.

Seven hundred Toledo scales are used by the United States Government. Their heavy capacity scales are in use in the various plants of Armour & Company, Swift & Company, the Cudahy Packing Company, Miller & Hart, Peerless Packing Company, Pierce Arrow-Motor Car Company, Ford Motor Company, Western Electric Manufacturing Company, Standard Oil Company and many other large manufacturers throughout the country.

Their display room at the packers' convention at the La Salle Hotel was visited by a number of packers, all of whom displayed great interest in the line. Messrs. Anderson and Elgert expect to secure a number of orders as a result of their display and demonstrations of the Toledo scale from the many packers who called.

### YORK REFRIGERATING MACHINERY.

The York Manufacturing Company, York, Pa., reports that since its last report, of September 23, it has made the following installations of refrigerating and ice-making machinery:

Mr. A. W. Shamel, Exeter, Cal.; a 1-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Standard Packing Company, Vernon and Santa Fe avenues, Los Angeles, Cal.; one 11-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Dr. C. M. Feris, Yolo, Cal.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Pennsylvania Training School, Morganza, Pa.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

L. M. Newman & Company, Seattle, Wash.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Mr. F. W. Schmidt, Northwood, Iowa; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Kerman Corbett Coal & Ice Company, South Orange, N. J.; one 40-ton vertical single-acting refrigerating machine, direct connected to a Corliss engine, and condensing side, including one flooded double pipe ammonia condenser, also 25-ton flooded freezing and distilling systems, and a 100 h. p. horizontal return tubular boiler system complete.

Stone Harbor Ice, Coal & Bottling Company, Stone Harbor, N. J.; one 60-ton horizontal double-acting, belt-driven refrigerating machine and condensing side, including two flooded atmospheric ammonia condensers, also a 30-ton flooded raw water freezing system, and 1,300 feet of 2-inch expansion piping for ice storage.

The Philadelphia (E. Poledor, Prop.), South Bend, Ind.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Mr. Fred D. Dasset, Minneapolis, Minn.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

The Newland Ice Company, Kansas City, Kan.; one 125-ton horizontal double-acting refrigerating machine, direct connected to a Corliss engine and condensing side complete, also a 50-ton freezing system, additions to their present distilling system, and a 250 h. p. horizontal return tubular boiler system complete.

California Dressed Beef Company, 3820 Santa Fe avenue, Los Angeles, Cal.; one 11-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Mr. F. H. Arcularius, Bishop, Cal.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Mr. Fred Fegeler, Bakersfield, Cal.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Strauss Brothers, Fifth and Flatbush avenues, Brooklyn, N. Y.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Crystal Ice Company, Cincinnati, Ohio; one 125-ton vertical single-acting, belt-driven refrigerating machine and condensing side complete, also one 80-ton raw water flooded freezing system, and 2,850 feet of 1 1/4-inch brine piping for ice storage.

Morehead City Sea Food Company, Morehead City, N. C.; one 35-ton vertical single-acting refrigerating machine, direct connected to a Corliss engine, and condensing side complete, including one double pipe flooded ammonia condenser, also 20-ton flooded freezing and distilling systems and two 100 h. p. hori-

zontal return tubular boilers together with the balance of the boiler system complete.

Moultrie Packing Company, Moultrie, Ga.; one 40-ton horizontal double-acting refrigerating machine, direct connected to a Corliss engine, and condensing side, including two double pipe flooded ammonia condensers, also a refrigerating system, consisting of three double pipe brine coolers, each 12 pipes high and 18 feet long, brine supply tank, brine circulating pumps, and 15,000 feet of 1 1/4-inch brine piping for the various rooms.

New York French Range Company, Brooklyn, N. Y.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. This installation was made in the building occupied by the Elks Club, New York.

Buffalo Refrigerating Machine Company, New York, N. Y.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Pittsburgh Tuberculosis Hospital, Pittsburgh, Pa.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete, also a half-ton freezing system.

Mr. Henry Rusch, Fulton street, Brooklyn, N. Y.; two 12-ton vertical single-acting, belt-driven enclosed type refrigerating machines and high-pressure side complete, also a 12-ton freezing system.

Mr. C. G. Neylans, Tampa, Fla.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Glenwood Ice & Coal Company, Galesburg, Ill.; two 20-ton vertical single-acting refrigerating machines, direct connected to Corliss valve steam engines.

Mr. F. G. Crone, Shamokin, Pa.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

United States Department of Agriculture, Beltsville, Md.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Hendrick Sanitarium, El Paso, Tex.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. This installation was made by Mr. H. L. Stevens, of El Paso, Tex.

Miller-Elmer Candy Company, New Orleans, La.; one 20-ton vertical single-acting refrigerating machine, direct connected to Corliss engine, and condensing side complete. This installation was made by Mr. Charles F. Rantz, of New Orleans, La.

Albright Son & Co., Allentown, Pa.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. This installation was made by Mr. M. F. Zuruick, Cresco, Pa.

Texas Power & Light Company, Sweetwater, Tex.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

A. C. Anderson, Dairy Department, East Lansing, Mich.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Howe Ice Machine Company, Chicago, Ill.; one 15 square foot vertical shell and tube ammonia condenser.

Consolidated Liquid Gas Company, New York, N. Y.; two 150 square feet shell and tube brine coolers and 16 inches by 8 feet ammonia receiver.

Standard Ice & Fuel Company, Pittsburg, Kan.; 6 coils of "Shipley" flooded atmospheric ammonia condensers, each 20 feet long, 12 pipes high and made of 2-inch pipe.

Gaylord & Butler Co., Scranton, Pa.; one "Shipley" flooded atmospheric ammonia condenser, 20 feet long, 12 pipes high, made of 2-inch pipe.

Polar Wave Ice & Fuel Company, Lewis street plant, St. Louis, Mo.; one 36 inch by 8 feet vertical accumulator.

St. Augustine Ice Company, St. Augustine, Fla.; 3 double pipe dehydrator coils, each 4 pipes high, 18 feet 2 inches long.



# Chicago Section

So far no one has found a name that fits up-to-date war.

Evidently it was "boasted" or "alleged" civilization, at that.

Some talent shown in the papers read at that convention! Wot?

Some of 'em never do, and some always do, and—well, what's the dif?

James B. McDougal is another example of "a still tongue gets the pie."

And it would be all the better for the world at large if they all Huertaed.

There is not any "holier than thou" thing to it; the whole blame thing is rotten.

Przemysl has been taken some more. Fer the luv o' Mike, the next guy who gets it, please ditch it!

Does not seem that Roger is awfully worried, or should be. Democracy rules the roost, and will until—

To hear a farmer talking "hard times" is enough to make a cow sea sick, or to cause a pusson to go home and rob his own trunk!

Henry Bernson put it right when he said, "Think of the millions of dollars going up in smoke and producing nothing but death and misery."

The worst kickers about these Conventions are not even associate members, but they take advantage of the meeting nevertheless, we notice!

There is a shortage of beef cattle and—sub rosa—there ain't an awful lot of lard hogs in the country nuther! Bet accordingly and on a full house.

The Kernel was at the La Salle Hotel for a day or so during the Convention, but he didn't do any representing to speak of. Didn't even cause a ripple!

Swift & Company's sales of beef in Chicago for the week ending Saturday, October 24, 1914, averaged as follows: Domestic beef, 11.33 cents per pound.

**DAVID I. DAVIS & CO.**  
PACKING HOUSE EXPERTS  
Manhattan Building, CHICAGO, ILL.  
**Designers of Packing Plants**  
**Cold Storage and Warehouses**

H. G. GARDNER. F. A. LINDBERG.  
**GARDNER & LINDBERG**  
ENGINEERS  
Mechanical, Electrical, Architectural  
Specialties: Packing Plants, Cold Storage,  
Manufacturing Plants, Power Installations,  
Investigations.  
1134 Marquette Bldg. CHICAGO

This foot and mouth disease epidemic among cattle in northern Indiana and southern Michigan is a serious matter, coming on top of a big beef shortage.

A. L. Eberhart, of Hormel & Company, Austin, Minn., was in Chicago during the week. Everytime he comes he seems to get more popular, if that is possible.

Football looks like a game of seven up for the beers in the back end of Fritz's saloon. Nothing short of diabolical murder looks the least interesting these days.

The many friends of George S. Patterson, of Armour & Company's dry sausage department, will be glad to hear of his steady improvement in health after a protracted illness.

A confession.—There's one thing sure, you can't mix beer, whisky, gin fizz, dry Martinis, rum punch, shampag and Bill Kerber and expect to see a hole through a ladder. No, siree!

"What's the matter with Buggs, I understand he can't walk at all," said Mutt to Jeff. "Locomotive attacked him," said Jeff grandly, and walked away. Bud Fisher says Mutt will recover.

Civil service examinations.—In McNamara's trunk shop window is a trunk bearing a big card announcing "This size for \$10." Tramp in crowd of "rubbers" said: "So do I!" Wot's the answer?

E. S. Waterbury, Morris' head provision man, has just returned from a three weeks' trip through the South. Ed is as popular as they make 'em, and everybody was glad to see his smiling countenance again.

Fred H. Harrison, well known in the packing house trade, is now connected with the Davidson Commission Company. Fred is one of the real topnotch beef and provision men in the business, and that's no pipe, either.

The Board of Trade provision situation (which has nothing to do with pail lard, sausage or fresh and smoked meats) looks like a poker game wherein the feller with a "full house" can afford to sit easy and look foolish.

"When Dreams Come True." Well, if they ever do we know one guy who has a full stock since the convention that will surely give him one good time, and make all the star movie actors and actorines look like little dinky tombstones.

Merely stating "So and So represented Such and Such at the Convention" may not seem much, but it means a whole lot just the same, and if you don't think so, just try it.

You begin "representing" say on Sunday, and in some instances you keep on maybe for a week. And "representing" done in proper style for that length of time means the repair shop for the representer. It is not out of the way at all to say that they meet once a year to renew acquaintances and friendships, discuss business and have a good time—and they do have a good time!

## MEAT EXPORTS FROM RIVER PLATE.

Meat exports from the River Plate during the first seven months of the year, according to figures published in the Buenos Aires Standard, compare as follows with the returns for the corresponding period of 1913: Carcasses of frozen mutton, 1,896,074 (increase 307,560); quarters of frozen beef, 879,744 (decrease 242,569); quarters of chilled beef, 2,540,845 (increase 902,602).

The La Plata Cold Storage Company shipped 1,005,580 quarters of chilled beef, an increase of 310,713 quarters; the La Blanca Company, 539,622 quarters, an increase of 180,760; the British & Argentine Meat Company, 361,023 quarters, an increase of 87,363; the Smithfield & Argentine Company, 235,243 quarters, an increase of 128,485; the Sansemina Company, 128,739 quarters, an increase of 27,164; and the Frigorifico Central Argentino, 163,367 quarters, an increase of 70,065. The shipments of chilled beef by the three companies under United States ownership were 1,708,569 quarters, or 67 per cent. of the total.

## PROBLEMS BEFORE THE PACKERS.

(James E. Poole in The Breeder's Gazette.)

Various problems confronting the packing industry were threshed out at the annual convention of the American Meat Packers' Association at Chicago. Probably the chief question is that of an adequate supply of raw material. It was the keynote of the 1913 convention and meanwhile scarcity has been accentuated. Proof of this is afforded by a deficiency of approximately 50,000 carloads of cattle, hogs and sheep since January 1 at the principal markets of the United States compared with the corresponding period of 1913, while interior point slaughterers in many localities are no longer able to obtain needed livestock.

A year ago fall trade was the hope of the packing industry. Canada and Mexico with the tariff bars removed were to meet the deficiency, but that theory proved false. Both in the Dominion and below the Rio Grande values have been elevated to the same lofty level as in the United States. This year's convention is confronted with the certainty that domestic production must be stimulated.

**The Davidson Commission Co.**

"Is an Automobile an asset or a liability?"

Ask the fellows who own one. Our business keeps us in close touch with the markets on Packing House Products and Soap Makers' Materials.

519, 520, 521 Postal Telegraph Bldg., CHICAGO, ILL.

# "EVERY OUNCE ENERGIZES"

## ANHYDROUS **SUPREME** AMMONIA

Drop a line for a demonstration

Supreme Means { Less Power—Less Coal—Less Expense  
More Refrigeration—More Satisfaction—More Efficiency

### MORRIS & COMPANY

CHICAGO U. S. YARDS

Adequate supplies of young cattle are not being produced on the Western and Southern breeding grounds, and elsewhere the breeding industry in a commercial sense is in a serious decline. Corn-belt feeders have in a large measure been reduced to the extremity of handling bovine trash, and even the cattle caught by this year's beef roundup in the West have displayed marked inferiority to that of former years.

Obviously beef production is not keeping pace with the food requirements of a steadily increasing population. Very recently the Master Butchers' Association of America, an organization of retailers, met at Chicago and advanced a number of remedies and placed the blame for current scarcity on the grower.

Since the last convention obstacles to increased production of beef and mutton have accumulated, while a measure of relief has been afforded in the case of pork by liberal and effective use of serum. Now the packer is confronted with further restriction of beef and mutton volume. A belief exists in trade circles that 1915 will develop the bare spot in cattle supply and that the crop of mutton will be of semi-famine volume. Winter mutton finishing both in the cornbelt and west of the Missouri river will be the smallest volume in many years.

Growing scarcity of young cattle and thin Western sheep and lambs are problems for the packers to consider. Producers are confronted not only with annually increasing difficulty in replenishing feedlots, but the feed bill is heavy.

The present costly distribution system maintains a vast and inexplicable discrepancy between cost of livestock on the hoof and

meat over the retailer's counter. The packer must at least endeavor to place distribution on a less wasteful basis.

Within the past few weeks certain metropolitan journals, especially those of New York and Chicago, have been endeavoring to eclipse all previous efforts at misrepresentation in charging packers and growers with co-operation for the purpose of extortion. Packers have been accused of concealing vast quantities of meats within their storage space, the result being that growers' resentment is aroused, consumption restricted and both grower and manufacturer are penalized.

An essential preliminary to any campaign the packers' association contemplates is an appeal to the press of the country for fair play. Only last week a New York paper made the astounding discovery that 8,000,000 cattle entirely outside the pale of "trust domination" has been discovered in South Texas.

A magazine printed at New York proclaimed the product of the American hog inferior to that grown in Europe by reason of unsanitary surroundings, filthy feed and improper breeding, and the same article asserted that the American flockmaster by devoting his efforts to wool production rendered mutton of desirable quality an unknown quantity. Ample refutation of all these statements could have readily been obtained.

The phenomenal prosperity of the packing industry in the past was based on an abundant supply of cheap raw material. It has been customary to assume that this is a big country and that a supply of cattle, hogs and sheep would come from somewhere, but it is not coming. It is not in sight.

#### SAVE YOUR NATIONAL PROVISIONER.

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ordinary file. Each binder holds 26 copies of The National Provisioner, or an entire volume. The binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handy addition to your library.

By special arrangement with the manufacturers we can furnish you with this binder for only one dollar. Merely send us your name and address. Simply say: "Send me your binder. I enclose \$1." The binder will be sent promptly, all charges prepared.



## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 19.....	30,005	2,114	33,232	35,556
Tuesday, Oct. 20.....	7,850	1,363	21,873	25,491
Wednesday, Oct. 21.....	18,491	1,796	30,254	31,676
Thursday, Oct. 22.....	5,427	894	21,053	24,292
Friday, Oct. 23.....	2,609	874	18,182	9,831
Saturday, Oct. 24.....	1,081	87	14,916	1,156

Total last week.....	65,473	7,128	139,530	128,002
Previous week.....	53,022	5,947	106,165	179,388
Cor. time, 1913.....	52,487	4,091	131,891	172,754
Cor. time, 1912.....	61,735	5,793	133,063	196,006

## SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, Oct. 19.....	5,062	377	6,225
Tuesday, Oct. 20.....	4,054	131	3,416
Wednesday, Oct. 21.....	6,177	136	4,985
Thursday, Oct. 22.....	5,858	83	3,307
Friday, Oct. 23.....	3,160	12	3,968
Saturday, Oct. 24.....	211	5	3,041

Total last week.....	24,522	744	24,522
Previous week.....	19,191	911	16,680
Cor. time, 1913.....	17,560	462	30,169
Cor. time, 1912.....	23,229	228	14,779

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Oct. 24, 1914.....	1,875,900	5,077,869	4,534,186
Same period, 1913.....	1,978,781	5,910,439	4,542,488

## Combined receipts of hogs at eleven points:

Week ending Oct. 24, 1914.....	476,000
Previous week.....	432,000
Cor. week, 1913.....	449,000
Total year to date.....	463,000
Same period, 1913.....	18,200,000
Same period, 1912.....	19,496,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Oct. 24, 1914.....	225,800	313,800	334,600
Week ago.....	213,000	286,800	47,800
Year ago.....	150,100	239,700	436,000
Two years ago.....	227,300	315,000	470,700

Combined receipts at six markets for 1914 to Oct. 24 and same period last year:

	1914.	1913.
Cattle.....	5,331,000	6,016,000
Hogs.....	12,887,000	14,686,000
Sheep.....	10,461,000	10,585,000

## CHICAGO PACKERS' HOG SLAUGHTER.

Week ending October 24, 1914:	
Armour & Co.....	25,200
Swift & Co.....	12,800
S. & S. Co.....	12,600
Morris & Co.....	7,900
Hammond Co.....	7,500
Western P. Co.....	9,100
Anglo-American.....	7,100
Independent P. Co.....	7,500
Bord, Latham & Co.....	6,300
Roberts & Oake.....	3,600
Brennan P. Co.....	4,100
Miller & Hart.....	2,500
Others.....	11,300

Totals..... 118,700

Previous week..... 89,485

1913..... 92,722

1912..... 118,334

Total year to date..... 4,048,300

Same period last year..... 4,783,200

## WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
--	---------	-------	--------	--------

This week..... \$9.00 \$7.35 \$5.35 \$7.60

Previous week..... 8.90 7.65 5.30 7.65

Cor. week, 1913..... 8.55 7.90 4.55 7.05

Cor. week, 1912..... 7.90 8.60 4.25 7.05

Cor. week, 1911..... 6.65 6.32 3.59 5.50

## CATTLE.

Steers, good to prime.....	\$9.50@10.40
Steers, fair to good.....	8.50@9.40
Yearlings, good to choice.....	8.50@10.50
Inferior steers.....	7.50@8.25
Stockers.....	6.00@7.50
Feeding steers.....	7.25@8.15
Medium to good beef cows.....	5.50@6.50
Stock cows.....	4.75@5.50
Fair to choice heifers.....	6.00@8.10
Stock heifers.....	5.25@6.00
Good to choice cows.....	5.00@6.00
Common to good cutters.....	4.50@5.00
Fair to good canners.....	3.50@4.50

Butcher bulls.....	6.75@7.80
Bologna bulls.....	5.50@6.25
Good to choice heavy calves.....	10.00@11.25
Heavy calves.....	7.50@9.50

## HOGS.

Fair to fancy light.....	\$7.30@7.50
Prime light butchers, 200-230 lbs.....	7.45@7.65
Prime med. weight butchers, 250-275 lbs.....	7.40@7.70
Prime heavy butchers, 270-325 lbs.....	7.25@7.60
Heavy mixed packing.....	7.20@7.45
Heavy packing.....	7.15@7.35
Pigs, fair to good.....	6.25@7.15
Boars.....	3.50@4.50
*Stags.....	7.00@7.85

\*All stags subject to 80 lbs. dockage.

## SHEEP.

Native ewes.....	\$4.00@5.00
Native wethers.....	4.25@5.25
Western ewes.....	4.50@5.25
Western wethers.....	4.75@6.00
Western yearlings.....	5.25@6.50
Native yearlings.....	6.45@6.40
Native lambs.....	6.75@7.75
Western lambs.....	6.45@7.50
Feeding lambs.....	6.50@7.15
Bucks.....	3.00@3.75
Breeding ewes.....	4.75@5.65
Breeding yearling ewes.....	6.00@6.25

## CHICAGO PROVISION MARKET

## Range of Prices.

SATURDAY, OCTOBER 24, 1914.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
October.....	\$10.25	\$16.50	\$16.25	\$16.50
January.....	19.00	19.05	18.87½	19.05
May.....	19.32½	19.42½	19.22½	19.40
LARD—(Per 100 lbs.)—				
October.....	10.60	10.60	10.55	10.55
November.....	10.50	10.52½	10.50	10.50
January.....	9.92½	9.97½	9.90	10.07½
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.82½	9.85	9.75	9.82½
January.....	9.82½	9.85	9.75	9.82½

MONDAY, OCTOBER 26, 1914.

PORK—(Per bbl.)—				
October.....	19.15	19.30	18.97½	19.15
January.....	19.45	19.50	19.27½	19.27½
LARD—(Per 100 lbs.)—				
October.....	10.60	10.60	10.60	10.60
November.....	10.42½	10.50	10.40	10.50
January.....	10.00	10.02½	9.92½	9.92½
RIBS—(Boxed, 25c. more than loose)—				
October.....	10.80	10.80	10.70	10.70
January.....	9.87½	9.90	9.80	9.80

TUESDAY, OCTOBER 27, 1914.

PORK—(Per bbl.)—				
October.....	18.97½	19.00	18.77½	18.77½
January.....	19.27½	19.27½	19.05	19.05
LARD—(Per 100 lbs.)—				
October.....	10.60	10.60	10.60	10.60
November.....	10.42½	10.47½	10.42½	10.47½
January.....	9.90	9.92½	9.85	9.85
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.82½	9.82½	9.75	9.75
January.....	9.82½	9.85	9.80	9.80

WEDNESDAY, OCTOBER 28, 1914.

PORK—(Per bbl.)—				
October.....	16.47½	16.47½	16.47½	16.47½
January.....	18.95	19.00	18.92½	18.95
May.....	19.12½	19.12½	19.10	19.10
LARD—(Per 100 lbs.)—				
October.....	10.62½	10.75	10.62½	10.67½
November.....	10.47½	10.50	10.47½	10.62½
January.....	9.90	9.97½	9.90	9.90
May.....	9.90	9.97½	9.90	10.07½
RIBS—(Boxed, 25c. more than loose)—				
October.....	10.20	10.20	10.12½	10.12½
January.....	9.82½	9.85	9.80	9.80

THURSDAY, OCTOBER 29, 1914.

PORK—(Per bbl.)—				
January.....	18.80	18.87½	18.72½	18.85
May.....	19.05	19.10	18.97½	19.07½
LARD—(Per 100 lbs.)—				
October.....	10.60	10.62½	10.62½	110.62½
November.....	10.50	10.62½	10.50	110.62½
January.....	9.87½	9.90	9.82½	10.97½
May.....	10.00	10.02½	10.00	10.00

RIBS—(Boxed, 25c. more than loose)—				
October.....	9.75	9.85	9.75	110.20
January.....	9.75	9.85	9.75	9.82½

FRIDAY, OCTOBER 30, 1914.

PORK—(Per bbl.)—				
October.....	16.45	16.45	16.45	16.45
January.....	18.90	18.97½	18.90	18.95
May.....	19.20	19.20	19.10	19.15

LARD—(Per 100 lbs.)—				
October.....	10.67½	10.75	10.67½	10.75
November.....	10.62½	10.75	10.62½	10.72½
January.....	9.90	9.95	9.90	9.92½
May.....	10.07½	10.07½	10.07½	10.07½

RIBS—(Boxed, 25c. more than loose)—				
October.....	10.07½	10.20	10.07½	110.20
January.....	9.90	9.90	9.87½	9.87½

†Bid. ‡Askd

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

## Beef.

Native Rib Roast.....	20	22½
Native Sirloin Steaks.....	25	28
Native Porterhouse Steaks.....	30	35
Native Pot Roasts.....	16	18
Rib Roasts from light cattle.....	14	16
Beef Stew.....	12	14
Boneless Corned Blakets, Native.....	18	20
Corned Rumps, Native.....	16	18
Corned Ribs.....	12½	14
Corned Flanks.....	12½	14
Round Steaks.....	20	22
Round Roasts.....	18	20
Shoulder Steaks.....	18	20
Shoulder Roasts.....	16	18
Shoulder Neck End, Trimmed.....	12½	14
Rollad Roast.....	18	20

## Lamb.

Hind Quarters, fancy.....	18	20
Fore Quarters, fancy.....	12½	14
Lugs, fancy.....	20	22
Stew.....	12½	14
Chops, shoulder, per lb.....	18	20
Chops, rib and loin, per lb.....	35	38
Chops, French, each.....	15	18

## Mutton.

Legs.....	14	16
Stew.....	8	10
Shoulders.....	12½	14
Hind Quarters.....	14	16
Fore Quarters.....	10	12½
Rib and Loin Chops.....	18	20
Shoulder Chops.....	12½	15

## Pork.

Pork Loin.....	16	18
Pork Chops.....	18	20
Pork Shoulders.....	18	20
Pork Tenderloins.....	18	20
Pork Butts.....	16	18
Spare Ribs.....	14	16
Hocks.....	11	13
Pigs' Heads.....	8	10
Leaf Lard.....	14	16

## Veal.

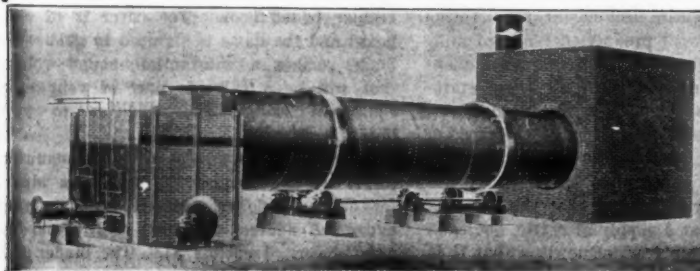
Hind Quarters.....	18	22
Fore Quarters.....	12½	14
Legs.....	18	22
Breasts.....	14	16
Shoulders.....	16	18
Cutlets.....	18	20
Rib and Loin Chops.....	12½	15

## Butchers' Offal.

Suet.....	7	8
Tallow.....	5	8
Bones, per cwt.....	1.00	1.00
Calfskins, 8 to 15 lbs. (deacon).....	20	25
Calfskins, under 15 lbs. (deacon).....	25	30
Kips.....	16	18

Watch Page 48  
for  
Business Chances

## DRYERS AND CONTINUOUS PRESSES

Economical Efficient  
Great Capacity

SAVING IN LABOR ALONE IN ONE YEAR WILL  
OFFSET COST TO INSTALL

For Tankage, Blood, Bone, Fertilizer, all Animal and  
Vegetable Matter. Installed in the largest packing-  
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

**American Process Co.**  
68 William St., - - New York

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers	14½@15½
Good native steers	14½@14½
Native steers, medium	12½@13½
Heifers, good	12½@13½
Cows	10@11
Hind Quarters, choice	@17½
Fore Quarters, choice	@13

## Beef Cuts.

Cow Chucks	10@11
Steer Chucks	12½@13
Boneless Chucks	@12½
Medium Plates	@9½
Steer Plates	@9½
Cow Rounds	@12
Steer Rounds	@14
Cow Loins	@12
Steer Loins, Heavy	@25
Beef Tenderloins, No. 1	@30
Beef Tenderloins, No. 2	21@28
Strip Loins	@12
Sirloin Butts	@15½
Shoulder Clods	@14½
Rolls	@15½
Rump Butts	@13½
Trimblings	@10½
Shank	@10
Cow Ribs, Common, Light	@10
Cow Ribs, Heavy	13@14
Steer Ribs, Light	@18
Steer Ribs, Heavy	@20½
Loin Ends, steer, native	@18
Loin Ends, cow	@17½
Hanging Tenderloins	@12
Plank Steak	@15½
Hind Shanks	@7

## Beef Offal.

Brains, per lb.	@9
Hearts	@8
Tongues	@17
Sweetbreads	@25
Ox Tail, per lb.	8@9
Fresh Tripe, plain	@5½
Fresh Tripe, H. C.	@8
Brains	8@9
Kidneys, each	@6½

## Veal.

Heavy Carcass, Veal	@11
Light Carcass	@15½
Good Carcass	@19
Good Saddles	@13
Medium Racks	@13
Good Racks	@15

## Veal Offal.

Brains, each	@7
Sweetbreads	@20
Calif Livers	@26
Heads, each	@25

## Lambs.

Good Caul	13
Round Dressed Lambs	@14
Saddles, Caul	@15
R. D. Lamb Racks	@11
Caul Lamb Racks	@10
R. D. Lamb Saddles	@17
Lamb Fries, per lb.	@20
Lamb Tongues, each	@4
Lamb Kidneys, each	@1½

## Mutton.

Medium Sheep	@9½
Good Sheep	@10½
Medium Saddles	@10½
Good Saddles	@11½
Good Racks	@10
Medium Racks	@9
Mutton Legs	@13
Mutton Loins	@9
Mutton Stew	8
Sheep Tongues, each	@2
Sheep Heads, each	@14

## Fresh Pork, Etc.

Dressed Hogs	13@14
Pork Loins	@15
Leaf Lard	@11½
Tenderloins	@32
Spare Ribs	@9
Butts	@14
Hocks	@9½
Trimblings	@12
Extra Lean Trimblings	@13½
Tails	@9
Snouts	@6
Pigs' Feet	@5½
Pigs' Heads	@9
Blade Bones	@11
Blade Meat	@12
Cheek Meat	@11
Hog Livers, per lb.	@5
Neck Bones	@5
Skinned Shoulders	@13
Pork Hearts	@7
Pork Kidneys	@7
Pork Tongues	@14
Slop Bones	@6
Tail Bones	@7
Brains	@3½
Backfat	@12½
Hams	@29½
Calas	@12½
Bellies	@16
Shoulders	@13

## SAUSAGE.

Columbia Cloth Bologna	@11½
Bologna, large, long, round, in casings	@11½

Choice Bologna	@14
Frankfurters	@13½
Blood, Liver and Headcheese	11@11½
Tongue	@15½
Minced Sausage	@14½
Luncheon Sausage, cloth paraffine	@16
New England Sausage	@19
Compressed Luncheon Sausage	@19½
Special Compressed Ham	@19
Berlin Sausage	@18
Boneless Butts in casings	@21½
Oxford Butts in casings	@21½
Polish Sausage	@13½
Garlic Sausage	@13
Country Smoked Sausage	@16
Farm Sausage	@16½
Pork Sausage, bulk or link	@12½
Pork Sausage, short link	@13
Boneless Pigs' Feet	@9½
Luncheon Roll	@16½
Delicatessen Loaf	@12½
Jellied Roll	@20

## Summer Sausage.

Best Summer, H. C. (new)	@25½
German Salsami (new)	@26
Italian Salsami	@20
Holsteiner	@21½
Mettwurst, New	@21½
Farmer	@21½

## Sausage in Oil.

Smoked, large cans, 50	\$6.50
Smoked, small cans, 20	0.00
Bologna, large cans, 50	0.00
Bologna, small cans, 20	5.50
Frankfort, large cans, 50	6.50
Frankfort, small cans, 20	6.00

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$11.75
Pickled Plain Tripe, in 200-lb. barrels	8.40
Pickled H. C. Tripe, in 200-lb. barrels	12.50
Pickled Ox Lips, in 200-lb. barrels	17.25
Pickled Pigs' Snouts, in 200-lb. barrels	17.25
Sheep Tongues, Short Cut, barrels	41.50

## CORNED, BOILED AND ROAST BEEF.

No. 1, 2 doz. to case	Per doz. \$2.50
No. 2, 1 or 2 doz. to case	4.75
No. 6, 1 doz. to case	18.00
No. 14, ½ doz. to case	41.50

## EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	Per doz. \$3.85
4-oz. jars, 1 doz. in box	7.15
8-oz. jars, ½ doz. in box	13.60
16-oz. jars, ¼ doz. in box	25.50
2, 5 and 10-lb. tins	\$1.75 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	@23.00
Plate Beef	@22.00
Prime Mess Beef	@23.00
Mess Beef	@22.00
Beef Hams (220 lbs. to bbl.)	@24.00
Rump Butts	@20.00
Mess Pork, old	@24.00
Clear Fat Backs	@24.00
Family Back Pork	@24.50
Bean Pork	@19.00

## LARD.

Pure leaf, kettle rendered, per lb., tes.	@13
Pure lard	@12
Lard, substitute, tes.	@8
Lard, compound	@8
Cooking oil, per gal., in barrels	@50
Cooks' and bakers' shortening, tubs	@12
Barrels, ¼c. over tierces, half barrels, ¼c. over tierces; tubs and pails, 10 to 50 lbs., ¼c. to 1c. over tierces.	

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15½@22
Cartons, rolls or prints, 1 lb.	16½@23
Cartons, rolls or prints, 2½ lbs.	16@22½
Shortenings, 30@60 lb. tubs	12½@15½

## DRY SALT MEATS.

(Boxed. Loose are ¼c. less.)

Clear Bellies, 14@16 avg.	@14½
Clear Bellies, 18@20 avg.	@14½
Rib Bellies, 18@20 avg.	@14
Fat Backs, 12@14 avg.	@11½
Regular Plates	@11½
Clear Plates	@10
Butts	@9½
Bacon meats, ¼c. to 1c. more.	

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@10½
Hams, 16 lbs., avg.	@16½
Skinned Hams	@17½
Calas, 4@6 lbs., avg.	@13½
Calas, 12 lbs., avg.	@13½
New York Shoulders, 8@12 lbs., avg.	@15½
Breakfast Bacon, fancy	@25
Wide, 10@12 avg., and strip, 5@6 avg.	@21½
Rib Bacon, wide, 8@12, strip, 4@6 avg.	@13½
Dried Beef Sets	@28½
Dried Beef Sides	@29½
Dried Beef Knuckles	@26½
Dried Beef Outlets	@25
Regular Boiled Hams	@24½
Smoked Boiled Hams	@25½
Boiled Calas	@20
Cooked Loin Rolls	@32
Cooked Rolled Shoulder	@20

## SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	@20
Export Rounds	@28
Middles, per set	@28
Beef bungs, per piece	@25
Beef washers, medium	@8
Beef bladders, medium	@55
Beef bladders, small, per doz.	@50
Hog casings, free of salt	@70
Hog middles, per set	@10
Hog bungs, export	@19
Hog bungs, large, mediums	@10
Hog bungs, prime	@7
Hog bungs, narrow	@4
Imported wide sheep casings	@1.15
Imported medium wide sheep casings	@1.05
Imported medium sheep casings	@90
Hog stomachs, per piece	@4

## FERTILIZERS.

Dried blood, per unit	2.95 @ 3.05
Hoof meal, per unit	2.00 @ 2.90
Concentrated tankage	2.25 @ 2.35
Ground tankage, 12%	@2.75 and 10c.
Ground tankage, 11%	@2.75 and 10c.
Ground tankage, 8 and 25%	@2.65 and 10c.
Crushed tankage, 9 and 20%	@2.25 and 10c.
Ground tankage, 6½ and 30%	20.00@21.50
Ground rawbone, per ton	25.00@27.00
Ground steam bone, per ton	21.00@21.25
Unground tankage, per ton less than ground	@50c.

## HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	240.00@260.00
Horns, black, per ton	24.00@28.00
Horns, striped, per ton	30.00@35.00
Horns, white, per ton	55.00@60.00
Flat shin bones, 40 lbs. ave., per ton	70.00@75.00
Round shin bones, 35-40 lbs. av., per ton	75.00@80.00
Round shin bones, 30-32 lbs. av., per ton	80.00@85.00
Long thigh bones, 90-95 lbs. av., per ton	85.00@95.00
Skulls, jaws and knuckles, per ton	28.00@30.00

## LARD.

Prime steam, cash	@10.70
Prime steam, loose	@10.42½
Leaf	@10½
Compound	6½@6
Neutral lard	12½@12½

## STEARINES.

Prime oleo	8½@8½
Oleo, No. 2	8@8½
Mutton	7@7½
Tallow	7@7½
Grease, yellow	5½@5½
Grease, A white	6½@6½

## OILS.

Lard oil, winter strained, tierces	71@79
Extra lard oil	68@70
Extra No. 1 lard oil	60@62
No. 1 lard oil	54@56
No. 2 lard oil	52@54
Oleo oil, extra	12½@13
Oleo oil, No. 2	11½@12
Oleo stock	11½@10½
Neatsfoot oil, pure, bbls.	68@70
Acidless tallow oils, bbls.	62@64
Corn oil, loose	4.50@4.80
Horse oil	6½@6½

## TALLOW.

Edible	7@7½
Prime city	7@7½
No. 1 Country	6½@6½
Packers' Prime	6½@6½
Packers' No. 1	6@6
Packers' No. 2	4½@5
Renderers' No. 1	5½@6

## GREASES.

White, choice	6½@6½
White, "A"	6½@6½
White, "B"	5½@6
Bone	5½@5½
Crackling	@6
House	4½@5½
Yellow	5½@5½
Brown	4½@5
Glue stock	5½@5½
Garbage grease	4@4½
Glycerine, C. P.	23½@24
Glycerine, dynamite	@19
Glycerine, crude soap	@13½
Glycerine, candle	@15

## COTTONSEED OILS.

P. S. Y., loose	33@34
P. S. Y., soap grade	32½@33
Soap stock, bbls., concn., 62@65% f. a.	2.12@2.25
Soap stock, loose, reg., 50% r. f. a.	90@95

## COOPERAGE.

Ash pork barrels	77@80
Oak pork barrels	82@85
Lard tierces	1.05@1.10

## CURING MATERIALS.

Refined saltpetre	8@8½
Boric acid, crystal to powdered	7½@8
Borax	3½@4½
Sugar—	
White, clarified	@5
Plantation, granulated	@5½
Yellow, clarified	@6
Salt—	
Ashton, in bags, 224 lbs.	\$2.25
Ashton, car lots	2.00
English packing, in bags, 224 lbs.	1.45
English packing, car lots	1.25
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Casing salt, bbls., 280 lbs., 2x@3x	1.40



# Retail Section

## MEAT MARKET ARCHITECTURE

### Some Ideas on the Proper Planning of Meat Shops

Written for The National Provisioner by A. C. Schueren.

[EDITOR'S NOTE.—This is the eighth of a series of articles dealing with the architecture and fitting up of retail meat markets, written for The National Provisioner by an expert in this line, who is both a practical retail butcher and a draughtsman. Retail butchers who desire to bring their markets up to date should be able to get some excellent ideas from these articles.]

The market illustrated herewith is of the same dimensions as the one illustrated in the last issue of The National Provisioner, but showing an entirely different layout. It shows the difference between a poorly-planned and a well-planned market.

To start with the window and front, one will note that this is changed to one large window which has a tile base, thus giving a larger display area. The window is equipped with two nickel-plated rails, and the passer-by has a nice, unobstructed view of the entire store.

The store in itself is considerably larger than in the market previously illustrated. More room is given to the customers, and also to the men behind the bench. There is approximately twice as much counter space, as the illustration shows.

The office is connected up to the counter and very conveniently reached by either customer or proprietor. In front of the office is a small canned goods shelf which is purposely used for displaying, and in the rear of the office is another canned goods shelf where these goods are kept and are taken from it when orders are to be filled.

In the rear of the counter, and extending up to the front of the partition, is a back counter and a three-rail nickel-plated rack, giving plenty of space for display purposes. This back counter is also used as an order bench. A heavy nickel-plated rack is placed on the side near the door to display heavy quarters of prime beef and fancy dressed mutton and sheep.

#### How to Order a Refrigerator.

The refrigerator is longer than the one described in the previous issue, and it is advisable always when ordering a refrigerator to insist upon more length than width, due to the fact that more beef can be hung in a refrigerator which is longer than in one which is square, provided they have the same floor area.

The refrigerator has four windows in front, so as not to make it necessary to go into the refrigerator very often. It is insulated with 4 inches of granulated cork.

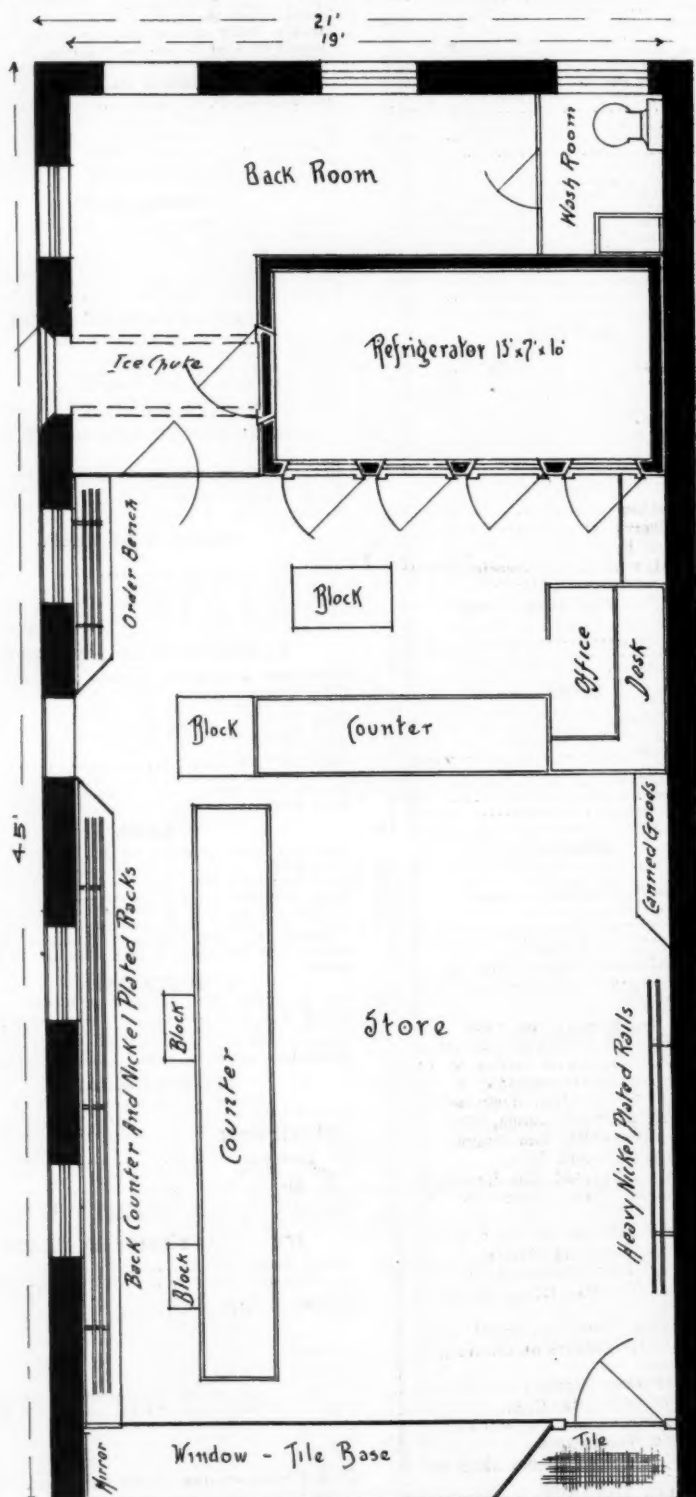
The ice door is on the side, but no ice enters this door at all, because it was planned this way. The ice is hoisted on and elevated up to an opening in the wall, where it runs on a chute which is inclined towards the refrigerator and by gravity it enters into the ice box. In this way no ice dirt and slop comes into the back room, and the ice is easily handled.

Such matters as these make a market very convenient, but they are generally overlooked by the builder. Whenever building a market

it is well to consult with some experienced fixture builder, and have the market laid out

in detail on a plan that is intelligent from the meat market standpoint, and in which everything is prearranged from the view of the butcher's needs.

Are you on the lookout for good business opportunities? Watch page 48.



BETTER PLAN OF MARKET AS DRAWN BY OUR EXPERT.

**LOCAL AND PERSONAL.**

Smith & Riggsbee's meat market at Decatur, Ala., was destroyed by fire.

Miller & Son's meat market at Thauville, Ill., has been purchased by A. T. Lemon of Anthony, Kan.

A new butcher shop will be opened on Furnace street, Brandon, Vt., by T. F. Mahar and U. S. Weaver.

Plans are being drawn for a new meat market to be erected at 650 Seventy-third avenue, West Allis, Wis., by Michael Beck.

Clarence Pitzer has opened a new meat market at 122 N. Jonathan street, Hagerstown. Mr. Pitzer also has a butcher shop on E. Franklin street and one in Williamsport, Md.

P. G. Phalen, who has been in the meat business for 23 years at 135 Baxter street, Rutland, Vt., will discontinue his business and move to Somerville, Mass., where he has purchased another business.

E. T. Wood, of Framingham, Mass., has sold out his meat business and contemplates starting in the poultry business.

Walter Perry has purchased the interest of S. C. Campbell in the butcher shop of Campbell & Kirk at Georgetown, Wash.

The meat market on the east side of the square, Bloomfield, Iowa, formerly owned by C. M. Clark, is now conducted by Geo. B. Merrill, of Des Moines.

The meat firm of Golberg & Meranirtz in South Amherst, Ohio, has discontinued business.

The J. Schallcross & Son meat market at 225 North Mulberry street, Lancaster, Pa., will be succeeded by a new firm headed by John M. Kalbfell, who will be associated with John B. Holt and Harry T. Gebhardt.

John Hans has opened a meat market at Edwall, Wash.

J. H. Weeth has purchased the meat market of L. C. Olderog at Springfield, Neb.

V. D. Johnson has engaged in the meat business at Shickley, Neb.

A. M. Rumery has purchased the Kintzler meat business at Litchfield, Neb.

Chas. Parker has disposed of his interest in the City Butcher Shop at Filley, Neb.

E. E. Mosgrove is the new proprietor of the Benedict Meat Market in Benedict, Neb.

Barbee & Ulstrup have purchased the Thayer Meat Market at Ashland, Neb., from S. Block.

E. C. Burger has engaged in the meat business at Doniphan, Neb.

J. O. Weed, of Ionia, has engaged in the meat business at Casnovia, Mich.

Guy Slade, of Grayling, Mich., has closed out his stock of meats and will retire from business.

Fred J. Boyd, formerly of Kalkaska, has succeeded Wm. P. Workman in the meat business at 1415 Coit avenue, Grand Rapids, Mich.

H. B. Elhart & Son have succeeded F. K. Finch & Company in the meat business at 1701 Lafayette avenue, Grand Rapids, Mich.

J. R. King, of Plainville, has opened a branch meat market at Codell, Kan.

Wm. Boehm has purchased the Hereford Market at Emporia, Kan., from A. F. Thudium.

John Stewart has disposed of his butcher shop at Simpson, Kan., to Bert Marler.

C. W. Watts has been succeeded in the meat business at Minneola, Kan., by Roy Kime.

Watkins & Daniels have purchased the meat market of Morris Brothers at Centralia, Okla.

J. E. Raines, of Locust Grove, is about to open a meat market at Vinita, Okla.

Wm. Leake is adding a line of groceries to his meat business at Welch, Okla.

Wm. Welch has opened a butcher shop in Hillsdale, Kan.

J. Eiklor has sold out his meat market at Kingfisher, Okla., to Mahew & Chapman.

Lawrence and Leo Diebold will consolidate their two markets at Stuart, Ia., under the firm name of Diebold Bros.

Glantz & Pauley have purchased the meat business of Brown Brothers at Harvard, Neb.

C. F. Rhodes has sold his meat and grocery market at 415 North Fifth street, New Philadelphia, Ohio, to E. M. Groff.

The meat market formerly conducted by Harry Patton in Barry, Ill., will be reopened by Otha Ward, of Carthage, Ill.

The meat market at Sac City, Iowa, formerly conducted by Lane & Haines, has been purchased by W. S. Oto, of Wapello.

A meat market to be known as "The New Brighton Cash Market" will be opened in the Holland building, Lynn, Mass.

Daniel Foley opened a new meat market at the corner of Nason and Summer streets, Concord, Mass. He will be assisted by Harold Butterworth and Lyman Priest.

William Bergeron, formerly connected with F. H. Herrick's meat business at Northampton, Mass., has started in business for himself.

Jeremiah L. Cope has purchased Mr. Erig's meat business at Quakertown, Pa.

**CUT OFF FREE DELIVERY.**

The retail butchers of San Luis Obispo, Cal., have signed an agreement to run no more delivery wagons. High cost of meats and increased operating expense are given as reasons. Hereafter customers must carry home their purchases. It is explained that the elimination of delivery expense may prevent a further increase in meat prices.

**BUTCHERS GIVE WEEK'S CREDIT.**

The retail butchers of Utica, N. Y., have finally decided to adopt a modified cash basis for doing business. Regular customers in good standing will be given a week's credit, but if bills are not paid then all orders will be sent C. O. D. Other customers must pay cash.

**Watch Page 48 for Business Chances**

## Especially for the Needs of the Man Who Deals in Meat

**Wyandotte**  
Sanitary  
Cleaner and Cleanser

is made for the slaughterer, the packer, the canner and the retailer. It is not a scouring powder as you might at first suspect, nor is it a soap powder. It is a pure, soluble, easy rinsing, harmless and an efficient washing material.

Wyandotte Sanitary Cleaner and Cleanser is everywhere recognized as the **one** cleaning material especially adapted to the sanitary care of all places where meat is handled. When you have come to know Wyandotte Sanitary Cleaner and Cleanser you will be so convinced of its value as a cleansing and purifying agent that even though it cost you twice as much to use you would gladly continue to use it.

Indian in circle



In every package

These statements can easily be proved by giving Wyandotte Sanitary Cleaner and Cleanser a thorough trial. It costs no more than ordinary cleaning agents, so why not ask your supply dealer to ship you a keg or barrel.

**The J. B. Ford Co., Sole Mnfrs., Wyandotte, Mich.**

**This Cleaner has been awarded the highest prize wherever exhibited**



# New York Section

V. D. Skipworth, head of the S. & S. traffic department, was in New York this week.

C. E. Duffy, of the Swift barrelled beef department at Chicago, was in New York during the week.

Treasurer L. A. Carton, of Swift & Company, visited New York a few days ago, while on an Eastern trip.

Charles A. Barry, one of the Swift branch house department executives, now in Chicago, was greeting old friends in New York this week.

B. B. Russell, of the Morris foreign department at Chicago, and A. W. McLaren, of the traffic department, were New York visitors during the week.

Swift & Company's sales of beef in New York City for the week ending October 24, 1914, averaged as follows: Domestic beef, 11.30 cents; imported beef, 10.38 cents per pound.

The New York City Board of Estimate has authorized the establishment of the position of food expert in the Health Department at a salary of \$3,000 a year. It is proposed to use this expert to investigate and report on the conditions prevailing in the meat packing industry and to submit regulations correcting alleged existing abuses.

The annual entertainment and ball of the United Dressed Beef Company employees' organization will be held at Terrace Garden on Friday evening, December 11. The committee in charge includes E. A. Schmidlein, chairman; Maurice Siegel, Abraham Schiff and M. J. Gorey. Plans are on foot for an event fully up to the famous U. D. B. standard.

The S. & S. Employees' Mutual Aid Society will hold its annual entertainment and ball at Terrace Garden on Friday evening, December 4. Both ball rooms will be used, one for the new dances and one for the old-fashioned dances, so that all may be accommodated. The arrangements committee includes L. F. Gerber, chairman; M. M. Behrend, Wm. Robinson, Wm. Wirsing and Morris Mayer, a group of experts in the entertainment line.

The Swift golf team of the New York district is now vanquishing all comers, and is said to be considering a foreign tour next season. This team includes General Manager G. J. Edwards, his assistant, R. B. Neff, manager T. C. Sullivan, of the provision department; Auditor R. A. Manchec, and Manager W. A. Johns, of Jersey City, Manager Davenport of the Libby house in New York, and Branch House Managers A. L. Hallenbeck and Bill Harrington.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending October 24, 1914, by the New York City Department of Health:

Meat.—Manhattan, 1,350 lbs.; Brooklyn, 14,490 lbs.; the Bronx, 4,755 lbs.; total, 20,595 lbs. Fish.—Manhattan, 1,457 lbs.; Brooklyn, 20 lbs.; total, 1,477 lbs. Poultry and game.—Manhattan, 3,128 lbs.; Brooklyn, 10 lbs.; the Bronx, 116 lbs.; total, 3,254 lbs.

Having obtained the signatures of one thousand residents of the West Side in support of a scheme to create a clearing house for the food supply of central Manhattan, to be situated west of West End avenue, between Fifty-ninth and Sixty-first streets, extending to the Hudson river bulkhead lines, the West Side Terminal Committee, Lindon Bates, Jr., chairman; Charles Lacey Plumb, Benjamin Wolhaupter and D. C. Newman Collins, this week submitted to the Board of Estimate a project to establish within the boundaries named a central market for the general benefit of all the population of Manhattan.

New York City's "free" public markets continue to attract more or less attention and custom. Whether they sell products cheaper than elsewhere remains a mooted question. It is certain that their sanitary conditions in many respects are open and direct violations of the sanitary code of New York City, but this does not appear to cause the New York Health Department any uneasiness. Several local chain-store concerns have opened stands in these markets under other names, and are disposing of certain grades of products there. The regular trade is still somewhat concerned as to the effect of the competition of these markets, but it is not believed they will do any permanent injury to the reputable shop proprietor.

A conference of State superintendents of weights and measures and federal authorities in the same work was held at the City Hall this week. Arrangements for the gathering were made by Joseph Hartigan, commissioner of weights and measures. Among those supposed to attend the conference were Dr. Louis A. Fischer, chief of the Bureau of Standards, Department of Commerce, Washington; P. W. Holbrook, who established a standard of weights and measures in Cuba, the Philippines and the Sandwich Islands; State Superintendents John F. Farrell, New York; James Sweeney, Pennsylvania; William H. Waldron, New Jersey; C. C. Neale, Minnesota; Thure Hansen, Massachusetts; U. H. Henry, Maine, and James J. Egan, Connecticut; John Wirten, superintendent of weights and measures, of Philadelphia, and C. C. Cluett, city superintendent of Chicago.

## MORE ADVICE TO MEAT BUYERS.

The Mayor's Food Supply Committee of New York City has issued another circular of advice to meat consumers which is circulated through the school children, with the approval of the Board of Education. It is headed "Make a Dollar Earn 20 cents," and deals entirely with meats, as follows:

To the purchasing public:

Your earn money by working. After you get it you can make it work and earn money for you. This circular shows some of the ways to make your money earn more money. A penny saved here, a nickel saved there and put away in a cup will soon amount to a dollar. Use that dollar as suggested below and it will earn you at least 20 cents.

Thousands of families buy for one meal at a time. This means that they buy in small quantities and pay the highest prices each

time. Try to buy in larger quantities. For instance:

Lamb: If you buy a hind quarter of lamb, the whole piece will cost you about 20 cents a pound. The hind quarter consists of the leg and the loin chops. If you bought these chops separately they would cost you anywhere from 25 to 32 cents a pound.

If you buy a fore quarter of lamb the whole piece will cost you about 16 to 18 cents a pound. The fore quarter consists of the neck, shank, breast, shoulder, shoulder chops and rib chops. These rib chops, if bought separately, would cost you anywhere from 22 to 30 cents a pound. The neck, shank and breast of the fore quarter can be used for soups and stews. The bone may be taken out and the shoulder part stuffed. This makes a very nice roast that will cut up like a loaf of bread, with practically no waste. Any left over meat may be used cold for another meal, or heated up in the gravy, or hashed and browned, or chopped and served on toast with a cream sauce.

Mutton: If you buy a forequarter of mutton the whole piece will cost you about 12½ cents a pound. The fore quarter consists of neck, shank, breast, shoulder, shoulder chops and rib chops. If you bought the shoulder chops separately they would cost you from 14 to 15 cents a pound. If you bought the rib chops separately they would cost you about 22 cents a pound. The different parts of the forequarter of mutton may be cooked in the same way and used to the same advantage as the fore quarter of lamb.

Veal: If you buy the neck and breast and rack together, you can get the whole piece for about 17 cents a pound. The neck and brisket may be used for fricassee for one meal. The breast may be stuffed and roasted for another meal. Any meat left from the roast may be made into a most appetizing dish by chopping it up and serving it with a cream sauce on toast. You can use the rack for frenched veal chops. If you went to the store and brought frenched veal chops separately they would be cut off the rack in the same way, but you would have to pay 3 or 4 cents more a pound for them. Try frenched veal chops in place of veal cutlet. They are just as good and bought in this way would cost about 7 cents less a pound than veal cutlet.

If you have no place to keep meat for twenty-four hours or more you will find, if you buy for cash, that most butchers will cut off what you want to take home with you and keep the rest of it in their icebox until you call again.

Pork: Pigs' heads cost very little. There is a lot of nice meat on a pig's head and the meat may be used in just the same way as spare ribs, which cost twice as much. Cooked with cabbage, pig's head makes a very good dish. Yellow turnips and potatoes cooked together, with pig's head, and then mashed, are also good.

Pig neck bones are very reasonable in price. They may be used in the same way as spare ribs which cost twice as much.

Pig's knuckles cost about the same as spare ribs, but they have more meat on them and may be used in the same way as spare ribs.

All the above dishes are very nourishing.

Remember that apples are now plentiful and cheap. Apple sauce, fried apples or baked apples served with pork make a very wholesome, economical, and tasty dish for fall weather.

The above suggestions come from practical housekeepers who have to make every penny count as they have to pay rent and provide food and clothing for families of six on an income of from \$12 to \$15 per week.

Mayor Mitchell's Food Supply Committee.

George W. Perkins, Chairman.

Board of Education.

Thomas W. Churchill, President.

# HEARN West Fourteenth St., New York.

## NO MEATS GROCERIES LIQUORS BUT EVERYTHING IN DRY GOODS.

### FEEDING THE FIGHTERS IN EUROPE.

The armies now fighting in Europe are said to consume the enormous total of 11,250 tons of food per day. These figures are based upon the allowance made by each country for each man in war time, and are as nearly authentic as any such estimates can be when the exact number of men at the front is not definitely known. Thus it will be seen, says the Inter State Grocer, that feeding the armies becomes one of the most important problems the warring nations are called upon to face.

It is figured that the average for each man is 2¼ pounds of food a day. It has been stated that there are from 8,000,000 to 16,000,000 men now on the battle lines. Just what the real figures are it is impossible to determine, but 10,000,000 is probably nearly correct.

It is estimated that during the first thirty days of the war the 10,000,000 men consumed 337,500 tons of food. The extent of this can be better realized when it is considered that the population of New York, Chicago, Philadelphia, St. Louis and Boston, according to the last government census, was 10,264,000.

A box car on an American railroad will carry about 20 tons. This means that to transport the food of one day for 10,000,000 men 560 of these cars would be needed. If these 560 cars were divided into trains of 40 cars each it would mean 14 trains drawn by the largest engines in the country.

Each nation has its own system of feeding its men, and now it is realized everywhere that to enable the men to fight at their best they must be fed properly. England, like the United States, feeds its army from behind. That is, it sends food trains to follow each division, and these trains, equipped with the different foods, deal out to each regiment provisions, which are served to the men or are cooked and served from the kitchens.

The French also furnish their men with food, especially when they are fighting on the defensive, as they have been so far in the present war, but when they are in an enemy's country they follow largely the sys-

tem of the Germans, that the country should support the army as far as possible. The Germans in the present war have been able to follow this plan, so that it is probable that they have not had to draw very largely on their reserve stores.

This system of making the country through which they are passing support the army has its advantages and its disadvantages. The fighting part of the army sweeps on to some new point, and after the battle has ended and the men have settled down for some hard-earned rest the kitchens come up and furnish the soldiers with the evening meal, and again in the morning, unless the men are surprised by some early attack or an order for an early attack, more food is furnished. As soon as the new territory has been conquered foraging parties visit all the farm houses and villages and seize everything of food value for the army.

Catering for the army has become a science. Each country has its experts who have figured out just what is needed for the men at home and when in the field carrying arms. Each has figured just what is necessary for all climates, and men who are sent to fight in cool climates have different food from those sent to war in the tropics.

They have learned, too, what foods will be best to nourish and sustain men in their tremendous work and have selected foods easy of transportation and which have as little waste as possible in preparation. This has been done for two reasons. It is absolutely necessary that the men should have good, wholesome food, and it is also an important item that this food should be put into as little space as possible in order to facilitate transportation.

Each army has its own rations. One ration is for the army when on a peace footing at home and the other for the men when they are in the field fighting. Germany and France, too, have another ration for the men when they are taking part in the maneuvers, and with these two countries these rations are very similar to the war ration.

In all countries bread forms the most important part of the ration. The British allow their men 24 ounces, the French 32 ounces and the German 26½ ounces to each man. This bread is baked in the army ovens. The German ovens are drawn by motors and they arrive with the troops as soon as the battle is over. For each division there are 12 ovens and these can turn out 30,000 loaves of bread

a day. The dough is mixed in the usual way.

The British also have these field ovens, but they also have portable kitchens, which are drawn by horses or by motors and follow the army. About four men are necessary to manage one of these kitchens, and these men cook the meals for the soldiers, which is served out to them night and morning as long as it is possible for them to do so.

These kitchens make stews for the men, cook bacon, make tea or coffee, and with the British army jams and sweets form a large part of their food. It has been said that the British soldier in the field lives well and often has what might be termed luxuries. He gets his meat, 12 ounces being allowed each man. Then he has 16 ounces of potatoes, 8 ounces of fresh vegetables when they can be procured, 3½ ounces of milk, an ounce and a half of sugar, and a quarter of an ounce each of tea, coffee and salt.

The French ration is somewhat different. It consists of 32 ounces of bread, 9¼ ounces of meat, 3½ ounces of fresh vegetables and 1 ounce of sugar. The French soldier also gets, whenever possible, about half a pint of red wine and coffee. He does not like canned meats, and is given fresh beef whenever possible.

The daily field ration of the German army is 26 ounces of fresh bread or 17 ounces of biscuit, 13 ounces of raw meat, fresh or salted, or 7 ounces of smoked beef, pork, mutton, bacon or meat sausage, 4 ounces of rice or 8 ounces of flour or 52 ounces of potatoes, coffee or tea, sugar and salt.

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### J-M INSULATING MATERIALS

J-M Pure Cork Sheets J-M Granulated  
J-M Impregnated Cork Cork  
Boards J-M Hair Felt  
J-M Mineral Wool J-M Weatherite Paper

Write us as to your requirements.

H. W. JOHNS-MANVILLE CO.  
NEW YORK AND EVERY LARGE CITY.



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Good to choice native steers.....	\$7.50@9.00
Poor to fair native steers.....	6.00@7.40
Oxen and stags.....	4.50@7.25
Bulls.....	5.00@7.50
Dry cows.....	3.50@6.50
Good to choice native steers one year ago.....	7.00@8.85

## LIVE CALVES.

Live veal, common to good, per 100 lbs.....	8.50@11.50
Live veal, calves, culls.....	5.50@ 7.50
Live calves, buttermilks, per 100 lbs.....	—@—
Live veal calves, grassers, per 100 lbs.....	@ 5.50

## LIVE SHEEP AND LAMBS.

Live lambs, medium to prime.....	7.50@ 8.15
Live lambs, culls.....	@ 6.00
Live lambs, yearlings.....	—@—
Live sheep, common to fair, ewes.....	4.00@ 5.00

## LIVE HOGS.

Hogs, heavy.....	8.10@ 8.15
Hogs, medium.....	8.15@ 8.25
Hogs, 140 lbs.....	@ 8.50
Pigs.....	@ 8.10
Rough.....	7.00@ 7.25

## DRESSED BEEF.

### CITY DRESSED.

Choice, native heavy.....	15½@16
Choice, native light.....	@15½
Native, common to fair.....	@13

### WESTERN DRESSED BEEF.

Choice native heavy.....	@15
Choice native light.....	@15
Native, common to fair.....	@14½
Choice Western, heavy.....	13½@14½
Choice Western, light.....	@13
Common to fair Texas.....	11½@12½
Good to choice heifers.....	@14
Common to fair heifers.....	@13½
Choice cows.....	@12
Common to fair cows.....	@12
Fleshy Bologna bulls.....	10½@11

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	18 @19	@20
No. 2 ribs.....	14½@16	@19
No. 3 ribs.....	11 @13	@14
No. 1 loins.....	18 @19	@22
No. 2 loins.....	14½@16	@21
No. 3 loins.....	11 @13	@16
No. 1 hinds and ribs.....	16½@17	17½@18
No. 2 hinds and ribs.....	15½@16	16 @17
No. 3 hinds and ribs.....	@14	13 @15
No. 1 rounds.....	12½@14	@14
No. 2 rounds.....	11½@12½	@13½
No. 3 rounds.....	10½@11	@12½
No. 1 chucks.....	12½@14	@15
No. 2 chucks.....	11 @12	@14
No. 3 chucks.....	9½@10	@13

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@18
Veals, country dressed, per lb.....	@17
Western calves, choice.....	@16
Western calves, fair to good.....	@15
Western calves, common.....	@14
Grassers and buttermilks.....	@12

## DRESSED HOGS.

Hogs, heavy.....	@10½
Hogs, 180 lbs.....	@11
Hogs, 160 lbs.....	@11½
Hogs, 140 lbs.....	@11½
Pigs.....	@11½

## DRESSED SHEEP AND LAMBS.

Spring lambs, choice.....	@14½
Lambs, choice.....	@14
Lambs, good.....	@13½
Lambs, medium to good.....	@12½
Sheep, choice.....	@12
Sheep, medium to good.....	@11
Sheep, culls.....	@10

## PROVISIONS.

### (Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@17
Smoked hams, 12 to 14 lbs. avg.....	@16½
Smoked hams, 14 to 16 lbs. avg.....	@16½
Smoked picnics, light.....	@14
Smoked picnics, heavy.....	@13½

Smoked shoulders.....	@14
Smoked bacon, boneless.....	@20
Smoked bacon (rib in).....	@19
Dried beef sets.....	@30
Smoked beef tongue, per lb.....	@21
Pickled bellies, heavy.....	@15½

## FRESH PORK CUTS.

Fresh pork loins, city.....	@17
Fresh pork loins, Western.....	14½@17½
Fresh pork tenderloins.....	@35
Frozen pork tenderloins.....	@31
Shoulders, city.....	@16
Shoulders, Western.....	@14
Butts, regular.....	@15
Butts, boneless.....	@17
Fresh hams, city.....	@16
Fresh hams, Western.....	@15
Fresh picnic hams.....	@13

## BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	\$80.00@ 90.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	70.00@ 80.00
Black hoofs, per ton.....	32.00@ 34.00
Striped hoofs, per ton.....	40.00@ 42.00
White hoofs, per ton.....	80.00@ 85.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	@ 90.00
Horns, avg. 7½ oz. and over, No. 1's.....	@200.00
Horns, avg. 7½ oz. and over, No. 2's.....	@100.00
Horns, avg. 7½ oz. and over, No. 3's.....	@ 75.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues.....	@14½c. a pound
Fresh cow tongues.....	@12½c. a pound
Calves' heads, scalded.....	@50c. a piece
Sweetbreads, veal.....	@100c. a pair
Sweetbreads, beef.....	@30c. a pound
Calves' livers.....	@25c. a pound
Beef kidneys.....	@12c. a piece
Mutton kidneys.....	@ 8c. a piece
Livers, beef.....	@12½c. a pound
Oxtails.....	@10c. a piece
Hearts, beef.....	@ 8c. a pound
Rolls, beef.....	@30c. a pound
Tenderloin, beef, Western.....	@30c. a pound
Lambs' fries.....	@ 8½c. a pair
Extra lean pork trimmings.....	@17c. a pound
Blade meat.....	@12½c. a pound

## BUTCHERS' FAT.

Ordinary shop fat.....	@ 2½
Suet, fresh and heavy.....	@ 5
Shop bones, per cwt.....	@35

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@1.30
Sheep, imp., medium, per bundle.....	@85
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.....	@30
Hog, American, free of salt, tea, or bbis., per lb., f. o. a. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, middles.....	@11
Beef rounds, domestic, per set, f. o. b. Chicago.....	@21
Beef rounds, export, per set, f. o. b. New York.....	@28
Beef humps, piece, f. o. b. New York.....	@25
Beef middles, per set, f. o. b. New York.....	@74
Beef middles, per set, f. o. b. Chicago.....	@72
Beef weasands, per 1,000, No. 1s.....	@ 7½
Beef weasands, per 1,000, No. 2s.....	@ 3½

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	21½	23½
Pepper, Sing., black.....	13	15
Pepper, Penang, white.....	19½	21½
Pepper, red.....	19	22
Allspice.....	5½	7½
Cinnamon.....	16	20
Coriander.....	6½	8½
Cloves.....	20	23
Ginger.....	11	14
Mace.....	68	72

## SALTPETRE.

Crude.....	—@—
Refined.....	8 @ 9½

## GREEN CALFSKINS.

No. 1 skins.....	@.27
No. 2 skins.....	@.25
No. 3 skins.....	@.15
Branded skins.....	@.19
Ticky skins.....	@.19
No. 1 B. M. skins.....	@.25
No. 2 B. M. skins.....	@.23
No. 1, 12½-14.....	@2.90
No. 2, 12½-14.....	@2.65
No. 1 B. M., 12½-14.....	@2.35
No. 2 B. M., 12½-14.....	@2.30
No. 1 kips, 14-18.....	@2.95
No. 2 kips, 14-18.....	@2.80
No. 1 B. M. kips.....	@2.30
No. 2 B. M. kips.....	@2.20
No. 1, heavy kips, 18 and over.....	@3.50
No. 2, heavy kips, 18 and over.....	@3.55
Branded kips.....	@2.00
Heavy branded kips.....	@2.35
Ticky kips.....	@2.25
Heavy ticky kips.....	@2.90

## DRESSED POULTRY.

### FRESH KILLED.

Turkeys—	
Western, spring, average.....	15 @18
Western, old, per lb.....	18 @20
Chickens—	
Broilers, Western, milk-fed.....	18 @22
Broilers, Western, corn-fed.....	16 @19
Western, dry-pkd., milk-fed, 4 lbs. and up, bbis.....	@18
Western, dry-pkd., milk-fed, mixed wts., bbis.....	@14½
Western dry-pkd., milk-fed, 2½@3 lbs., bbis.....	13½@14
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked.....	@17
Western boxes, 36 to 42 lbs. to doz., dry-picked.....	@15
Fowl—bbis.—	
Western, dry-pkd., 4 lbs., avg.....	15 @15½
Southern and S. W., dry-pick., avg. best.....	@14½
Other Poultry—	
Old Cocks, per lb.....	@13½
Squabs, prime, white, 10 lbs. to doz., per doz.....	@3.75
LIVE POULTRY.	
Chickens.....	13 @13½
Fowls, choice.....	13 @14
Roosters.....	10 @10½
Ducks.....	15½@19
Turkeys.....	17 @18
Geese, per lb.....	@14

## BUTTER.

Creamery, extras (92 score).....	@33½
Creamery (higher, scoring lots).....	@34
Creamery, Firsts.....	28½@32½
Process, Extras.....	25 @26
Process, Firsts.....	23½@24½

## EGGS.

Fresh gathered, extra fine.....	34 @36
Fresh gathered, extra firsts.....	31 @33
Fresh gathered, firsts.....	28 @30
Fresh gathered, seconds.....	24 @27
Fresh gathered, dirties, No. 1.....	21 @22
Fresh gathered, checks, good to prime.....	20 @20½

## FERTILIZER MARKETS.

### BASIS, NEW YORK DELIVERY.

Concentrated tankage, Chicago.....	@ 2.75
Bone meal, steamed, per ton.....	21.75 @22.00
Bone meal, raw, per ton.....	25.00 @28.00
Hoof meal, per unit, Chicago.....	@ 2.70
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	5.00 @ 3.10
Dried blood, f. o. b. New York.....	@ 3.15
Nitrate of soda—spot.....	@ 1.95
Bone black, discard, sugar house del. New York.....	@21.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York.....	3.25 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt.....	2.90 and 10c.
Garbage tankage, f. o. b. New York.....	7.00 @ 7.50
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore.....	3.15 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, e. l. f. Charleston and New-Port News.....	3.30 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	nominal@2.95 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%.....	@ 2.70
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	@ 2.65
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

